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THE NORTHAMPTON COOKERY BOOK

*FAVOURITE RECIPES TESTED
BY WELL-KNOWN LADIES.*



EDITED BY
MRS. G. JEFFERY.



PRICE ONE SHILLING NET.



NORTHAMPTON :
ARCHER & GOODMAN, WELLINGTON STREET.
1908

W. MARK & Co. LTD.
77. THE DRAPERY, NORTHAMPTON

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ARCHER & GOODMAN

38-42, WELLINGTON ST., NORTHAMPTON.

Don't make it to 10/10/10
It was 1915³

Contents.

	PAGE.
Preface, Mrs. Jeffery	4
Preface, Miss M. F. Hearn	5
Provisions in Season	6, 7
Weights and Measures	8
Household Quantities	9
Household Requirements	11
Soups	13
Fish... ..	27
Meats and Savouries	39
Salads, Sauces, and Vegetables	73
Puddings	83
Pastry	113
Invalid Cookery	125
Preserves	131
Creams, Jellies, and Sweets	143
Bread and Cakes	159
Small Cakes and Biscuits	177
Chutneys and Pickles	193
Sweetmeats	199
Home Hints	205
Vegetarian	215
Recipes (Additional)	221

Preface.

*“ We have gathered a garland, both tasty and odorous,
Little is ours but the string that binds it.”*

YET we have every confidence in placing our Cookery Book before the public.

Our kind contributors (to whom we give our grateful thanks) have sent us of their best, our difficulty has been, not to select which to print, but to decide what we could omit, when all was excellent. Had our space been unlimited, our task would have been easier. We do not claim to have many original recipes, but these are favourite dishes (dainty and inexpensive) tested by the ladies whose names are attached to them.

In purchasing our book you will be doing a kindness to yourselves and your households, in recommending it to others you will be conferring a favour upon them, and at the same time helping forward our good work. In trying our recipes, “may good digestion wait on appetite,” should it fail to do so consult our “Home Hints,” where you will find remedies for “some of the ills which flesh is heir to.”

M. A. J.

Preface.

So long as we must eat to live,
Let everyone true honour give
To British matron, and to maid,
For we, who revel unafraid,
In tasty dishes here displayed,
Serenely can these pages over
And always new delights discover.
With such things nicely boiled or browned,
E'en Doddridge would no fault have found,
And all the worthies since his days
Would eat, enjoy, and whisper praise.
For breakfasts, dinners, suppers, teas,
Here are the dainties sure to please.
So, readers, pray be sweet as honey,
And help the old church with your money.

MARIANNE FARNINGHAM.

Provisions in Season.

JANUARY, FEBRUARY, MARCH.

Fish.

Cod, Haddocks, Ling, Whittings, Oysters, Turbot.

Meat.

Beef, House-Lamb, Mutton. Pork, Veal, Venison.

Poultry.

Turkeys, Pullets, Pigeons, Rabbits.

Game.

Grouse, Hares, Pheasants, Wild Fowl, Woodcock.

Vegetables.

Broccoli, Brussels Sprouts, Carrots, Leek, Celery,
Parsnips, Savoys.

Fruits.

Apples, Grapes, Pears, Walnuts, Oranges, Almonds, Raisins,
Dates, Prunes, Figs.

APRIL, MAY, JUNE.

Fish.

Cod, Flounders, Salmon, Trout, Whittings, Turbot.

Meat.

Beef, Mutton, Veal, Grass-Lamb.

Poultry.

Fowls, Chickens, Ducklings, Pigeons.

Vegetables.

Cucumbers, Lettuce, Spinach (Spring), Cabbage, Carrots,
Peas, Beans, Cauliflower.

Fruits.

Apples, Pears, Rhubarb, Melons, Gooseberries, Raspberries,
Strawberries, Cherries.

JULY, AUGUST, SEPTEMBER.

Fish.

Herring, Ling, Soles, Haddock, Flounders, Salmon, Turbot.

Meat.

Mutton, Beef, Veal, Lamb, Pork.

Poultry.

Fowls, Chickens, Geese, Ducks, Larks.

Game.

Grouse, Blackcock, Partridges, Pheasants.

Vegetables.

Cauliflower, Lettuce, Cress, Peas, Beans, Turnip, Carrot,
Tomatoes.

Fruits.

Gooseberries, Currants, Plums, Grapes, Peaches, Damsons,
Pears, Quinces, Nectarines.

OCTOBER, NOVEMBER, DECEMBER.

Fish.

Haddock, Oyster, Lobster, Whittings, Soles, Crab, Plaice, Cod.

Meat.

Pork, Mutton, Beef, Veal, House-Lamb.

Poultry.

Larks, Chickens, Geese, Wild Duck, Turkey.

Game.

Pheasants, Hares, Snipe, Doc, Venison, Rabbits, Woodcock.

Vegetables.

Leeks, Celery, Onions, Parsnips, Sprouts, Beetroot, Tomatoes,
Vegetable Marrow.

Fruits.

Walnuts, Grapes, Figs, Pears, Apples, Oranges, Dates,
Crystallised Preserves, Dried Fruits.

Useful Weights & Measures.



$\frac{1}{4}$ lb. Breadcrumbs	measures	1 Breakfastcupful.
$\frac{1}{4}$ lb. Flour	,,	1 Teacupful.
1 lb. Sugar, Rice, etc.	,,	3 Small Teacupfuls.
2 ozs. Butter	,,	1 Tablespoonful.
1 oz. Dry	,,	1 Small Tablespoonful.

Liquids.

4 Saltspoonfuls	measures	1 Teaspoonful.
2 Teaspoonfuls	,,	1 Dessertspoonful.
4 Teaspoonfuls	,,	1 Tablespoonful.
1 Small Teacupful	,,	1 Gill.
2 Small Breakfastcupfuls	,,	1 Pint.
4 Small Breakfastcupfuls	,,	1 Quart.
4 Tablespoonfuls	,,	1 Wine Glassful.
12 Tablespoonfuls	,,	1 Teacupful.
$\frac{1}{2}$ Pint	,,	1 Tumblerful.
1 Pint	,,	1 Pound.

3 Pennies	weighs	1 Ounce.
1 Halfpenny	measures	1 Inch.

Household Quantities.

FAIR AVERAGE PER HEAD PER WEEK.

$\frac{1}{4}$ -lb Tea. Equal to 28 teaspoonfuls.

$\frac{1}{4}$ -lb. Coffee.

$\frac{1}{4}$ -lb. Cocoa.

$3\frac{1}{2}$ to 7lb. Meat. Usual quantity, 5-lb.

$\frac{1}{2}$ -lb. Butter.

$\frac{1}{2}$ -lb. Cheese.

1-lb. Bacon.

$3\frac{1}{2}$ -lb. Potatoes (about)

7-lb. Bread.

$\frac{1}{2}$ -lb. Soap.

1-quart Milk. One third of a pint usual consumption for an adult daily (not for children).

Bedroom Candles, 8 to lb.; Ordinary time for burning, $4\frac{1}{2}$ hours.

Bundles of Wood, 25 for 1/- Each bundle should light three fires, or two kitchen fires.

Gas from 15/- to 18/- yearly, with a good burner.

Coal. 1 ton a month for kitchen range is ample.

ON THE 
OPPOSITE PAGE

Are mentioned
some of the

HOUSEHOLD
ARTICLES

In which

HIGGINS'
ARE SPECIALISTS.

General Drapers.
ESTABLISHED 40 YEARS.

J. & G. HIGGINS,
THE PARADE, NORTHAMPTON.

Household Requirements.



Each article to be clearly marked.

N Nursery.

K. Kitchen.

H. Housemaid.

P. Parlourmaid.

Each bed, 1 pair thick blankets and 1 single blanket.

1 single blanket as binder (less heavy) to cover mattress.

2 pillows for each single bed. Servants and children 1 pillow.

1 heavy quilt for winter.

1 Marcella quilt for summer.

3 pairs sheets to each bed.

5 pairs pillow slips for each pair of pillows.

4 fine towels.

4 coarse towels.

2 Turkish towels for each washstand.

Double washstand would require five.

Toilet-covers : change for each table.

For each roller, 3 towels.

1 dozen kitchen towels.

1 dozen knife towels

6 pudding cloths.

1 dozen glass cloths.

1 dozen pantry cloths.

Some spare odd rubbers.

Mrs. ADAM,

Kidderminster.

A HOME FROM HOME.

“Delapre,” Donoughmore Road,
Boscombe, Bournemouth.

“Delapre” is most conveniently situated: facing south; rooms are all large and well lighted. It is quite close to Canarvon Crescent, where the municipal band plays 2 or 3 times during the week in the summer season, 1 minute from the General Post Office, and within a few minutes of the Arcade, Chine, Gardens, and Pier; 15 minutes by tram to Bournemouth Arcade, Winter Gardens, and Pier.

HIGHLY RECOMMENDED. TERMS MODERATE

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Mr. & Mrs. EDMUND TYE.

Additional Recipes.

SOUPS.



ARTICHOKE SOUP.

2 lbs. of artichokes.		1½ quarts of white stock.
½ pint boiling milk.		
FOR THE STOCK.		
2 lbs. knuckle of veal.		½ a head of celery.
2 carrots.		1 oz. of butter.
2 onions.		Salt.

Cut up the veal and vegetables, put into a saucepan, with the butter and salt; when the butter is melted, add 2 quarts of water, boil 6 or 7 hours, strain. Boil the artichokes and rub them through a sieve, add them to the stock, also the boiling milk, then boil up together.

Mrs. WHYTOCK.

ARTICHOKE SOUP.

2 pints white stock		1 onion.
½ pint cream		10 or 12 artichokes.

Boil the artichokes in the stock with the onion till tender, then remove the onion, and put the artichokes through a wire sieve; then put back into the stock, adding the cream, and boil for 3 or 4 minutes. Pepper and salt to taste.

M. J. CLARK, Market Harborough.

POTATO SOUP.

Made as above, only substituting potatoes for artichokes.

BEEF SKIRT SOUP.

$\frac{3}{4}$ lb. skirt steak.	1 carrot.
1 onion.	A small piece of turnip.
Parsnips.	Pepper and salt.
8 breakfastcupsful of water.	

Remove skin from skirt, and cut into small pieces, bring water almost to the boil, put in beef and all vegetables. Boil for 2 hours.

Mrs. McDONALD, Cambuslang, N.B.

CARROT SOUP.

1 quart of stock.	2 onions.
2 or 3 carrots.	1 tablespoonful of flour.
Small piece of celery.	$\frac{1}{2}$ teaspoonful of salt.
Small piece of butter.	$\frac{1}{4}$ teaspoonful of pepper.

Grate the carrots and cut the onion in slices, put celery, carrot and onion. into saucepan, add the stock (or water) and small pieces of butter, and simmer until tender. Pass through a sieve, thicken with flour (stirred with water) and boil 2 minutes before serving. Add a little milk or cream, if liked.

Mrs. HUTTON.

CELERY SOUP.

1 $\frac{1}{2}$ pints stock.	1 head celery.
1 onion.	1 gill cream.
1 oz. butter.	1 oz. flour.
$\frac{1}{2}$ pint milk.	Salt and pepper.

Cut up celery and onion, add to the stock and milk, bring all to the boil, and simmer gently for 1 $\frac{1}{2}$ hours. Rub through a hair sieve. Put butter and flour in a saucepan, rub them together smoothly over the fire, add soup, and stir till it boils. Season to taste. If cream is wanted, add just before serving. Serve with fried bread or toast.

J. L. SCOTT, Cambuslang, N.B.

COCK-A-LEEKIE.

Cock-a-leekie is a Scotch soup in which a boiled chicken

is cut up into small joints, and served in broth made with chicken and leeks. A cheaper way is to cut up the remains of a boiled fowl, and stew in 1 quart of stock, with 2 leeks cut into thin slices. Add pepper and salt before serving.

Mrs. McMILLAN.

HARICOT BEAN SOUP.

$\frac{3}{4}$ pint of small white haricots	1 stick of celery
The white part of a leek	1 onion
6 white pepper-corns	1 quart of water
$\frac{1}{2}$ pint of milk	Salt

Soak the beans in cold water over night, put them into a saucepan with the water, peppercorns, and sliced vegetables. Simmer for 3 hours, pass all through a sieve (wire), add the salt and boiling milk, and serve with fried bread.

Mrs. KIRBY, Billing Road.

HOTCH-POTCH.

Take 2 pounds of the marrow half of the round of beef. Cut into pieces about 2 ins. square, and place in a stew-pan with a few scraps of veal: add five pints of water. Let this boil up, then add 2 large carrots, sliced, 2 onions, 2 sticks of celery, 2 turnips, and a few pieces of cauliflower; green peas, or 1 lb. of broad beans, when in season, is a helpful addition. Cover the saucepan, and simmer gently for 3 hours. Melt 2 ounces of butter, mix a tablespoonful of flour with it. let it brown, dilute with a little of the broth, then add. Boil it up once more, and season with pepper and salt to taste. Hotch-potch may be made with beef, mutton, lamb, fowl, or pickled pork.

Mrs. McMILLAN.

IMITATION HARE SOUP.

1 lb. gravy beef.	1 small carrot.
1 onion.	A sprig of thyme.
1 tablespoonful of flour.	A sprig of marjoram.
A dessertspoonful of mushroom ketchup.	2 cloves.
1 quart of water or stock.	1 bay leaf.
A small piece of turnip.	4 peppercorns.
2 ozs. of butter.	A spray of parsley.
	1 teaspoonful of Worcester sauce.

Heat the butter, flour the bits of beef, then brown them in the butter, also brown in it the onion, with 2 cloves stuck in it; brown a tablespoonful of flour, then add the stock and other ingredients, and simmer $1\frac{1}{2}$ hours. When strained, take off the fat and drop in forcemeat balls, and simmer gently for 10 minutes before serving.

Mrs. MARTIN, Rocklands.

Forcemeat-balls for the Soup:

Two tablespoonfuls of bread-crumbs, pepper, salt, cayenne pepper, 1 teaspoonful of chopped parsley, 1 teaspoonful of chopped suet, $\frac{1}{2}$ teaspoonful dried herbs, a little nutmeg, a little lemon rind, and 1 egg. Mix all together with the egg, make into balls, flour well, and drop into the soup.

Mrs. MARTIN, Rocklands.

IMITATION MOCK TURTLE SOUP.

1 quart of brown stock.	1 dessertspoonful Tarragon vinegar.
$1\frac{1}{2}$ ozs. of flour.	2 ozs. of butter.

Stir butter and flour together over the fire till a nice rich brown, add stock, and boil 10 minutes; add salt, pepper, and the vinegar, lastly throw in forcemeat balls and savoury custard.

Forcemeat Balls.

One oz. of bread crumbs, $\frac{1}{2}$ oz. of butter, 1 dessertspoonful of chopped herbs, pepper, salt, and $\frac{1}{2}$ a raw egg. Bind together, form into balls the size of small marbles, and fry brown.

Savoury Custard.

One egg, 1 tablespoonful of milk, salt and pepper to taste.

Beat all together, strain into a buttered jar. and steam gently till firm. Cut up into small blocks, and add to the soup before serving.

Mrs. BLACKWELL, Southsea.

KIDNEY SOUP.

1 ox kidney.	2 quarts second stock or water
1 onion	2 ozs. butter.
1 small carrot.	2 ozs. flour
Small piece of turnip.	Pepper and salt.
1 stalk celery.	Juice of $\frac{1}{2}$ lemon.

Wash and dry the kidney, and remove the fat from the centre. Cut the kidney into small pieces, and dredge them well with flour.

Put the butter into the pan in which the soup is to be made, and put it on the fire to heat. When quite hot put in half of the pieces of kidney, and fry them a nice dark brown; when brown lift them out, allow the butter to get hot again, put in the remainder of the kidney and the onion, and fry them also.

Return the pieces of kidney to the pan, add the stock or water, skim well as the soup comes to the boil, and when it boils add the vegetables (washed and cut up) and simmer gently for 3 hours. Strain the soup through a wire sieve, rubbing the pieces of kidney through the sieve; or pick out the pieces of kidney and serve them in the soup. Return the soup to the pan. Put in a basin two large tablespoonfuls of flour or cornflour, add a little pepper and salt, mix all into a smooth paste with a little cold water, add this to the soup. Put the pan on the fire again, and allow the soup to boil for a few minutes, stirring frequently. Just before serving, add the lemon juice.

Mrs. COOPER.

LENTIL SOUP.

Make the stock with meat bones, 1 carrot, 1 turnip, 1 onion, and water to cover; let it simmer 3 or 4 hours;

add salt and pepper to taste, then strain. When cold remove all fat ; put into a saucepan with sufficient lentils, and boil till tender, then rub through a sieve, warm up again, and add a piece of butter. Use $\frac{1}{2}$ pint of lentils to 1 quart of stock.

Miss LILY BASS, Riseley, Beds.

LEEK SOUP.

2 lbs. hough.	1 doz. leeks.
3 quarts water.	A little dripping.
1 teaspoonful sugar.	Pepper and salt.

Put the dripping in a saucepan, cut the meat up in small pieces, and brown ; add the water, and let it boil slowly for 2 hours. Prepare the leeks by cutting off the roots and green part, slice them lengthwise, wash thoroughly, and cut into $\frac{1}{2}$ inch pieces ; season with salt, pepper and sugar, and simmer again for 1 hour.

Mrs. GOODFELLOW, Llandudno.

MILK SOUP.

4 large potatoes.	1 small onion.
1 pint of stock.	2 quarts of water.
3 tablepoonsful of fine sago	2 ozs. of butter.
Salt and pepper to taste.	

Peel and slice the potatoes, put into saucepan with the onion, butter, and the two quarts of boiling water ; boil for an hour, rub through a sieve or colander, put the soup back in the saucepan and boil up again, then add the milk ; when it boils stir in the sago, and boil 15 minutes longer. Season with pepper and salt before serving.

Miss MARGARET WRIGHT, Gill Moss.

MOCK TURTLE SOUP.

$\frac{1}{2}$ a calves head	1 sprig knotted marjoram.
4 lbs. of neck or shin of beef.	1 sprig pot marjoram.
1 large onion.	1 sprig winter savory.
1 carrot.	$\frac{1}{4}$ lb. of butter.
2 turnips.	$\frac{1}{2}$ oz. of allspice.
$\frac{1}{2}$ pint of catsup.	$\frac{1}{2}$ oz. of peppercorns.
$\frac{1}{2}$ pint of flour.	Egg balls and sausage balls.
1 sprig of basil.	1 head of celery.

Boil the calves head the day before making your stock until it is tender, slip it off the bones, and set it to get cold. Take about 4 lbs. of beef, and put it to boil in $1\frac{1}{2}$ gallons of cold water; skim when necessary, and boil gently till reduced to nearly half; strain through a sieve, and let stand to get cold to take off the fat. Then slice onion, turnips, carrot, and celery into a clean stewpan, with $\frac{1}{4}$ lb. of butter and the herbs and spice, and fry in the butter until the vegetables are tender, stirring about at times to prevent burning, then add a good sized pudding basin of the stock, and when hot stir in about $\frac{1}{2}$ a pint of flour, doing it little by little, that it may not lump; now pour in your stock, stirring well, and let all boil together for $\frac{1}{2}$ an hour, then strain through a sieve, and put again into your stewpan, add the meat, cut into nice square pieces, also the catsup, with salt and pepper to taste, then egg-balls and sausage-balls, and let it boil gently for 10 minutes.

Mrs. ROBINSON, Spencer Parade.

Egg-balls for Soup:

Boil 3 eggs for about 20 minutes, then put them in cold water, and when cold take off the shells and whites, and beat the yolks until quite smooth, adding a little flour and salt, and a very little pepper, then mix well with the yolks of 2 uncooked eggs. Boil for 2 minutes, then add to the hot soup.

M.B.

OX-TAIL SOUP.

Cut an ox-tail into pieces about an inch long; stew these for short time, cut up carrot and turnip into small pieces. When meat is tender, add vegetables and simmer. Strain off pieces of tail and vegetables, clear the stock, and to every 3 pints of soup add a dessertspoonful of extract of meat, then put in tail and vegetables and serve. Be careful to remove all grease before clearing.

Mrs. McMILLAN.

OYSTER SOUP.

Open 1 doz. oysters, scald them in their own liquor and a little milk, strain them off directly and put them by. Boil a pint and a half of milk, and add to it any reduced stock; thicken with white thickening till the soup is as thick as cream; add a teaspoonful of anchovy sauce; make soup tureen hot with boiling water, empty it, and put in the scalded oysters, now cold, and pour over the boiling soup. A bay leaf or a "suspicion" of nutmeg is a great improvement.

Mrs. McMILLAN.

PALESTINE SOUP.

3 lbs. Jerusalem artichokes		1 oz. of butter
3 pints of second stock or milk		A little celery
1 gill of cream		1 teaspoonful of salt
1 onion		$\frac{1}{2}$ teaspoonful of pepper

Peel and slice the artichokes (keeping them under water as much as possible whilst doing it, to prevent them turning black). Put them into a saucepan, with onion, celery, and butter, and stir them over a slow fire to draw out their goodness, but do not brown them. Cover with the stock and boil gently until tender, then pass through a wire sieve; add the cream, season to taste, and serve. Small croutons, fried a pale golden brown, should be served with this.

Mrs. WATTS, Stratford-on-Avon.

PEA SOUP, or POTAGE ST. GERMAIN.

$\frac{1}{2}$ lb. dried green peas, or fresh if in season		$\frac{1}{4}$ pint cream
1 tablespoonful tapioca		Butter the size of an egg

Place the peas in 2 quarts of water, with salt and pepper; let them boil for at least $1\frac{1}{2}$ hours, longer if they are not quite soft and mashy, adding water if it diminishes in the cooking. Then pass the peas, with the water in which they have been boiling, through a colander, working the peas all through; add stock necessary for the soup, and let it boil again. Now take the tapioca and pour it gently into

the boiling soup, stirring continually with a wooden spoon for *10 minutes*. Place at the edge of the fire while you put the butter and cream into the tureen, then, stirring the contents of the tureen with a wooden spoon, pour in the soup.

Mrs. KINGHAM, Billing Road.

QUICK GRAVY SOUP.

Take 2 moderate-sized onions, stick each with 6 cloves, cut up 4 or 6 turnips, 3 carrots; put these into $1\frac{1}{2}$ pints, or 2 quarts of water, with a few peppercorns and salt; boil well for 2 hours, then strain the liquor, and put into it 2 teaspoonfuls of Liebig's extract of meat, colour, and thicken slightly if preferred.

Mrs. FLEMING, Wolverhampton.

RED SOUP.

$\frac{1}{2}$ lb. haricot beans.		1 small beetroot (peeled and sliced thinly)
1 oz. butter.		1 pinch carbonate soda.
1 teacupful tinned tomato.		A few drops vegetable carmine.
1 teacupful celery (cut small)		Salt and pepper.
2 minced onions.		

Soak the beans the night before. Put into a saucepan with 2 quarts stock or water, add the butter, and when boiling, the pinch of soda, tomato, celery, onions, and beetroot. Allow all to boil $2\frac{1}{2}$ hours, then strain the soup, rubbing the vegetables through a fine sieve, add salt and pepper to taste, heat up, stir in a few drops of carmine, and the soup is ready.

Mrs. GOODFELLOW, Llandudno.

SCOTCH BROTH, OR KAIL.

2 lbs. beef or mutton.		1 cabbage (or any vegetable in season).
2 grated carrots.		$\frac{1}{2}$ cupful of pearl barley.
2 turnips.		
		$\frac{1}{2}$ pint green peas.

Put into a saucepan 3 quarts of cold water and the pearl barley; let it boil; as soon as it boils put in the beef or

mutton. Allow this to boil gently for an hour, skimming occasionally ; now add the cabbage (finely chopped), and other vegetables. Boil the whole for an hour longer, adding a little water to compensate the loss in boiling. Season to taste. The broth is now supposed to be done.

Mrs. OGILVIE.

SOUBISE SOUP.

Cut 4 onions in thin slices, put in a stew pan with 1 oz. of butter, and fry for 10 minutes. Mix in one dessertspoonful of ground rice, then stir into it 1 pint of boiling milk and 1 pint of stock or water ; bring it to the boil, and then simmer for one hour and a half ; rub through a sieve and return to saucepan. If not as thick as single cream add flour and butter.

Miss PERRY, Harleston Road.

TOMATO PURÉE.

12 red tomatoes.	2 tablespoonsful of butter,
1 small minced onion.	mixed with 1 tablespoonful
$\frac{1}{2}$ pint of boiling water.	of flour.
1 pint of boiling milk, with	1 large tablespoonful of sugar.
$\frac{1}{2}$ teaspoonful of soda stirred	Pepper and salt.
in.	1 teacupful of dried bread
	crumbs.

Put the sliced tomatoes and onion over the fire with the water, and boil for half an hour, then strain and rub through a colander, working the tomatoes to a pulp ; meanwhile, boil the milk and soda. stir in the butter and flour, and after one boil, keep hot. Put the pepper, salt and sugar with the tomatoes, and simmer for 5 minutes, pour them into the tureen, stir in the crumbs, and 1 minute later the thickened milk. Serve at once.

(If the milk be cooked with the tomatoes it will be sure to curdle).

FLORENCE M. BARNES, Enfield.

TOMATO SOUP.

6 large tomatoes.	2 ozs. of butter.
1 quart of good stock.	3 cloves.
Salt and pepper to taste.	1 carrot (sliced).
1 onion (Spanish preferred).	

Put into a saucepan the butter, and when melted slice the onion into it, and slightly brown, then add the stock and stir until it boils ; put in cloves, salt, pepper, and carrot, lastly the tomatoes, cut into thin slices. Cover the saucepan, and simmer gently for 1 hour, then put through a hair sieve or strainer, then back into the saucepan to warm. Just before serving stir in 3 tablespoonsful of cream. If tinned tomatoes are used, half an hour is sufficient then to allow for cooking.

Mrs. THORPE, Billing Road.

TOMATO SOUP.

1 quart good stock.		1 onion.
1 tin peeled tomatoes.		2 lumps of sugar.
Tablespoonful pea flour.		

Boil the tomatoes in the stock, together with the onion and lump sugar, for about 1 hour, then thicken with the pea flour, and season to taste with pepper and salt ; let it simmer gently for 20 minutes after thickening, then strain.

M. J. CLARK, Market Harborough.

WHITE SOUP.

8 large potatoes.		2 or 3 onions.
A small piece of celery.		1 turnip.
1 tablespoonful dripping.		$\frac{1}{2}$ teaspoonful salt.
1 quart water.		$\frac{1}{4}$ teaspoonful pepper.
		$\frac{1}{2}$ teacupful of milk.

Boil together the sliced vegetables and dripping in the water until tender, then pass through a sieve, return to saucepan, add milk, pepper and salt, and simmer for about 10 minutes.

Mrs. HURTON.

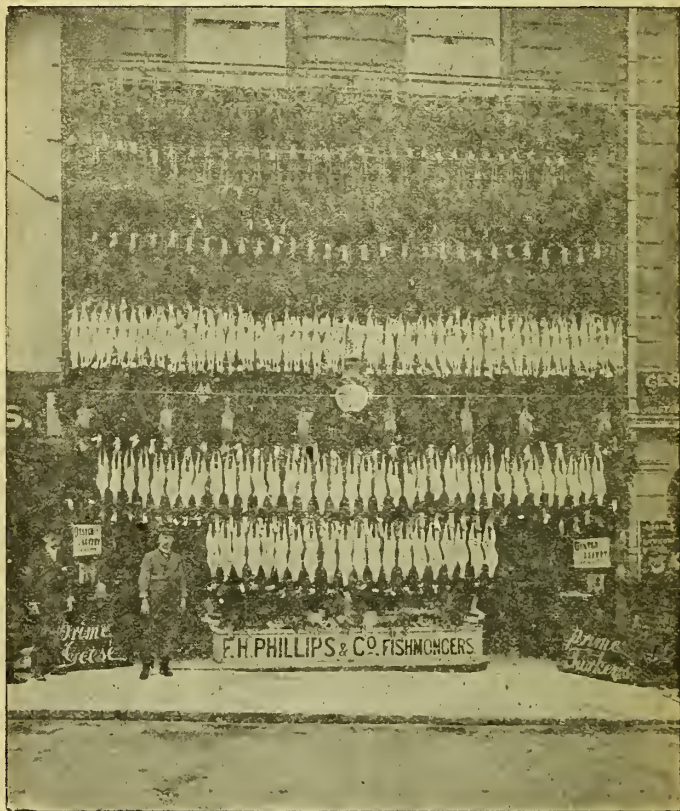
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FISH.



BAKED FISH.

3 lbs. haddock.		1 teacupful milk.
1 dessertspoonful flour.		$\frac{1}{2}$ lemon.
1 dessertspoonful butter.		1 egg.
Pepper and salt.		

Fillet fish, and dust thoroughly with flour, salt and pepper; roll the pieces, and place in flat dish; beat egg and milk, pour over fish; cut butter and lemon into small pieces, and place on top. Cook in slow oven for about 40 minutes.

Whiting, cod, &c., can be cooked in the same way.

Mrs. J. R. JACKSON,
31, East Park Parade.

BAKED FISH.

Filletted plaice.		Pepper.
Lemon.		Salt.
Milk or water.		Chopped parsley.
Brown crumbs.		Flour.
Butter.		

Put into a buttered tin, with a buttered paper over it, and bake 10 minutes. The fish bones do for stock with milk or water. Thicken with 1 tablespoonful of flour, add a little chopped parsley or brown crumbs, and pour over fish.

Mrs. ARMITT, St. Giles' Street.

COD Á LA CRÉME.

1 lb. boiled fish	1 oz butter
$\frac{1}{2}$ pint milk	1 tablespoonful flour
Pepper and salt to taste	$\frac{1}{2}$ teaspoonful anchovy essence
$\frac{1}{2}$ teaspoonful lemon juice, or	A pinch of mace
1 tablespoonful vinegar	

Melt butter in saucepan, stir in flour, pepper, salt, mace, and milk, also anchovy, break fish up into flakes, removing bones and skin, place in a pie dish, sprinkle with lemon juice, pour sauce (which must be well cooked) over fish, cover with bread crumbs and pieces of butter on top, bake until brown.

Mrs. JEFFERIES, Birmingham.

ESCALLOPS (in their Shells),

8 escallops	$\frac{1}{2}$ an eschalot
Breadcrumbs	Cayenne
2 oz. of butter	A few drops of anchovy sauce
1 oz. of flour	$\frac{1}{2}$ pint of milk

Boil the milk and eschalot 10 minutes, strain, melt 1 oz. of butter, add 1 oz. of flour, mix well together, put in the milk, and bring to the boil, stirring all the time; boil 4 minutes, then add the anchovy sauce. Line the shells thickly with bread crumbs, having first buttered them, put an scallop in each, pour on the sauce, cover thickly with bread crumbs, place a small piece of butter on the top, put into a baking tin, and bake in a moderate oven till a nice brown.

Mrs. WHYTOCK.

FRESH HERRINGS.

Choose full roe herrings, cut off head, scale and wash, cut down front from head to tail, take out roe and backbone, lay flat in a cloth and dry. Take a small piece of butter, pepper and salt, put it in the fish, with the roe, roll up from head to tail, which leave standing up, tie round and bake them half an hour. Garnish with parsley; when cold they are very pretty and crinkled.

Mrs. DENHAM, London.

FISH CAKES.

1 dried haddock		4 or 5 potatoes
1 tablespoonful minced parsley		1 egg
1 tablespoonful bread crumbs		A little milk

Take bones from cooked fish, mash the potatoes, and mix well, adding bread crumbs, parsley, and seasoning to taste (a little grated lemon is an improvement, if liked); mix with the egg and milk, make into meat cakes, egg them over, cover with bread crumbs, and fry a light brown.

Mrs. H. WOODING, Junr,
East Park Parade.

FISH CAKES.

$\frac{1}{2}$ lb. cold fish		$\frac{1}{4}$ lb. bread crumbs
$\frac{1}{2}$ lb. cold potatoes		1 oz. of butter
2 eggs		1 teaspoonful chopped parsley
Fat for frying		Salt and pepper

Remove skin and bones from the fish, mash it up with the potatoes, butter, pepper, salt, and parsley, add 1 egg lightly beaten, mix all together; form the mixture into small round cakes, rub them with flour, beat up 1 egg on a plate, brush over the cakes with it, toss them in bread crumbs; shape neatly again before frying, have the fat very hot, and fry the cakes until a light brown. Unless the fat is sufficiently hot the cakes will not brown. It should be heated until a thin blue smoke arises from it.

Mrs. BAILEY, Worcester.

FISH CUSTARD.

$1\frac{1}{2}$ lbs. filleted haddock		1 egg
1 dessertspoonful flour		1 teacupful milk
1 teaspoonful butter		Pepper and salt

Cut the fish into pieces, and place in pie dish, sprinkle pepper and salt over it, mix in a bowl the flour, butter (melted), egg (well beaten), and milk; pour this mixture over the fish and bake for 35 minutes.

M. DALZIEL, Edinburgh.

FISH PUDDING.

TO RE-SERVE REMAINS OF COOKED FISH.

Two table-spoonsful of fish, flaked, 1 table-spoonful of bread crumbs, soaked in a little warm milk and beaten fine ; add 1 well-beaten egg, salt, pepper, and the fish. Pour into a buttered cup, covered with buttered paper, and steam half-an-hour.

Mrs. BLACKWELL, Walton, Southsea.

FISH AND POTATO MOULD.

$\frac{3}{4}$ lb. cold fish.
6 oz. mashed potatoes.
1½ oz. butter.
Curled fried bacon.

1 hard-boiled egg.
1 teaspoonful anchovy essence
A little ground mace.
Salt and pepper.

Remove all the skin and bones, and chop the fish finely ; add the potatoes, butter (melted), and seasonings ; press the mixture firmly into a buttered mould, and bake in a moderate oven for half-an-hour ; turn on to a hot dish, rub the hard-boiled egg through a sieve over it, sprinkle with chopped parsley, and serve the bacon round the mould.

Mrs. L SULLY, Redcar, Yorks.

FISH SOUFFLÉ.

Rub with a wooden spoon, an uncooked filleted whiting, through a hair sieve, and to a cupful of the puree add 1 cupful of fine white bread-crumbs, 1 table-spoonful of cream, pepper and salt to taste, and 1 egg, beaten separately, steam for 20 minutes in a small well-covered and well-buttered basin, allowing room for the mixture to rise ; serve with a small piece of butter. This is very light and nourishing for an invalid.

Miss FRANCES M. JOHNSON, Cheyles Wood.

LOBSTER IN ASPIC.

Two hard-boiled eggs, cut into slices, a little parsley, salt and pepper, $\frac{1}{2}$ lb. lobster (or any meat or game). Line the bottom of small moulds with some pieces of egg, parsley, and meat (or lobster), then pour in a little aspic jelly, allow it to cool, then repeat till the moulds are full.

Mrs. TOWERS, St. Matthew's Parade.

LOBSTER CUTLET.

One oz. flour and 1 oz. butter, melted together, 1 gill of cold water to be stirred quickly with it till smooth, 6 drops lemon juice, salt, cayenne, 1 tablespoonful cream. Cut up the flesh of the lobster into small pieces, rub the spawn or coral with 1 oz. butter through a hair sieve, blend this with the sauce, and stir well, when warm put in the lobster, cook 10 minutes. When quite cool beat up the yolk of 1 egg, flour a board and make the mixture into cutlets, egg and bread-crumbs them, and fry in boiling lard. Garnish with fried parsley, claws, and feelers.

Mrs. THORPE, Billing Road.

LOBSTER OR SALMON CUTLETS.

1 tin lobster or salmon	1 tablespoonful cream
$1\frac{1}{2}$ oz. flour	1 egg
1 oz. flour.	Salt and cayenne
1 gill of water	A few drops carmine
Bread crumbs and parsley	

Chop up the fish, melt butter in a pan, then stir in flour, cook a little, then add cold water, and stir hard until it boils. Then add the cream, cayenne, salt, and carmine (to give richer colour), put in fish, mix well, and turn on to a plate to cool. Divide into 8 pieces evenly, and form into outlet shape; egg and bread crumb, and fry in boiling fat; drain well, stick a small piece macaroni in each to represent outlet bone. Serve in circle with fried parsley

Mrs. ABBOTT, Prestwich, N.B.

OYSTER PATTIES.

12 oysters, $\frac{1}{2}$ oz. flour
 1 oz. butter.
 $\frac{1}{2}$ gill milk or cream

1 teaspoonful lemon juice.
 Salt and pepper.
 Puff pastry.

Beard the oysters, cut them in four, put the beards and liquor in a saucepan, with a gill of water, boil 10 minutes and strain through muslin; melt the butter, stir in the flour, add the oyster liquor, stir until it thickens, boil 3 minutes, add the cream, oysters, cayenne, salt, and lemon juice, thoroughly heat, but do not cook after the oysters are in. Roll out the pastry quarter of an inch thick, cut out with a fluted pastry cutter three inches in diameter, to form a lid, press out a fluted cutter one inch smaller half way through the pastry; bake in a very hot oven from 7 to 10 minutes, remove the lid and inside of the pastry, fill with the mixture, replace the lid.

Mrs. CHAMBERLAIN, East Park Parade.

PLAICE À LA CRÈME.

1 filleted plaice.
 1 gill milk.
 Squeeze of lemon.

$\frac{1}{2}$ oz. of butter.
 1 oz. of flour.

Stew the trimmings from the plaice in 1 gill of milk and 1 of water, strain them and thicken. Roll up the fillets and tie with string, place in the saucepan and gently cook for 10 minutes; season the fillet to taste before rolling up.

Mrs. VOKES.

POTTED HERRINGS.

Boil 8 herrings till tender, bone them, and mix $\frac{1}{4}$ lb. of butter, 1 tablespoonful of anchovy sauce, and a little salt, if necessary, put into pots with fat over.

Mrs. GEORGE, Gayton.

POTTED HERRINGS.

1 cup of vinegar	4 fresh herrings
1 cupful of water	1 teaspoonful sugar
1 saltspoonful salt	6 cloves
A sprig of parsley	A bay leaf
1 very small onion.	

Put the herrings into a pie dish, mix the other ingredients, and pour over. Bake in a slow oven about 40 minutes.

Mrs. LATIMER, Billing Road.

POTTED SALMON.

One tin of salmon, pound very fine, or put through a machine, add a piece of butter, salt and pepper to taste, put into a small dish, and cover with butter.

Miss KNIBB.

SOLE A LA TURQUE.

1 sole	30 shrimps, or 1 tablespoonful
3 sprigs of parsley	finely chopped lobster
1 oz. suet	1 egg
1 tablespoonful bread crumbs	Rind and juice of 1 lemon
Small piece of onion	Pinch of nutmeg
$\frac{1}{2}$ teaspoonful mixed herbs	Cochineal and brown bread
	crumbs

Put bread crumbs and suet into a basin, add parsley, finely chopped, pepper and salt, and pinch of cayenne, nutmeg, rind and juice of lemon, and all other ingredients.

Beat egg, add to forcemeat, mix thoroughly, keeping back a little egg to brush over fish afterwards. Skin fish both sides, cut off fins, head and tail, wipe with dry cloth, cut down centre, one side, with sharp knife, open fillets as wide as possible without going too near the edge. Put in forcemeat, draw fillets over, and lay on buttered tin, brush over with egg, sprinkle brown bread crumbs on them, pour round the stock coloured with cochineal, place in moderate oven 20 to 30 minutes. When cooked put on hot dish, strain sauce round fish, and sprinkle more brown bread crumbs if needed.

Miss E. A. DORMAN, Northampton.

SOLE À LA MÂITRE d'HOTEL.

1 sole.		$\frac{3}{4}$ oz. flour.
$\frac{1}{2}$ pint water.		$\frac{3}{4}$ oz. butter.
Pepper and salt.		1 dessertspoonful chopped
Lemon juice.		parsley.

Skin and fillet sole, put on fire the bones and skin with the water, to make fish stock, simmer for half an hour. Roll fillets up neatly and lay them on a buttered tin, squeeze a few drops of lemon juice, and sprinkle a little salt and pepper on each fillet, bake in a moderate oven for quarter of an hour; make a sauce with butter, flour and fish stock, season, and add chopped parsley. Serve the fillets on a hot dish, and pour sauce over.

J. L. SCOTT, Cambuslang, N.B.

SOLES, WITH OYSTERS.

2 small soles.		Juice of $\frac{1}{4}$ lemon.
A little salt, cayenne, and		$\frac{1}{2}$ pint cream.
a small quantity of mace		A few oysters.
Salt and water.		

Fillet the soles, and place in cold salt and water, which bring gradually to a boil; when it boils take out the fish, roll them up, place an oyster in each, secure them by a skewer, lay them in a stewpan, and cover with the cream, add seasoning, simmer gently for 10 minutes, and just before serving put in the lemon juice.

Miss STANTON, Ellesmere House.

WHITE STEWED FISH**With Balls.**

1 fish, about 2 or 3 lbs.		3 lemons.
$\frac{1}{2}$ pint cold water (about)		2 eggs.
1 onion.		$\frac{1}{2}$ teaspoonful of salt.
Pinch of saffron.		$\frac{1}{4}$ teaspoonful of pepper.
Grate of nutmeg.		A little ginger.

Chop the onion finely, put into saucepan with the water, and allow to boil till tender; put half into a separate basin for the balls. Clean and cut the fish, lay them in the stewpan with the onion and water, sprinkle over the seasoning, lay the balls on the top, and let all cook gently

till done ; add the strained lemon juice, mixed with the eggs well beaten, let it simmer till the sauce becomes thick (about 5 minutes), shake the pan or the sauce will curdle. Serve on dish, lay balls round fish, sprinkle with chopped parsley, and eat either hot or cold,

To Make Balls.

Chop a little liver or fish finely, put into a basin with the onion, seasoning, and chopped parsley, and about 2 ozs. of bread crumbs, then with the beaten egg bind all lightly together ; form into balls and lay these on the top of fish in the saucepan to cook.

Mrs. SELLINGER, London.

Additional Recipes.

Aunt. Mumford's cake,

6 oz butter warmed beat to a
cream with 6 oz sugar +

2 oz treacle. Beat up with the
hand. Take 3 eggs beating them
into the butter one by one.

$\frac{1}{4}$ pt milk warmed, mix all together.

Then add 1 lb currants $\frac{1}{4}$ lb citron
pul cut into thin slices.

Beat up well with 12 oz flour.

Bake in a slow oven for 3 hours.

Additional Recipes.

Additional Recipes.

MEATS and SAVOURIES.



BEEF MOULD.

1 lb. shin of beef.
2 hard boiled eggs.
Mace, cloves.

1 pig's foot.
 $1\frac{1}{2}$ pints of water, and salt
to taste.

Boil beef and foot until quite tender, when it can be beaten up with a fork, then add the spices to the gravy and boil for 20 minutes. Line a mould with slices of egg, put in the meat, and fill up the mould with the gravy strained.

Mrs. PITT, Kettering Road.

BEEF OLIVES.

1 lb. beef steak.
1 breakfastcupful bread-
crumbs.
1 teacupful minced suet.

1 tablespoonful minced
parsley.
1 egg.
Pepper and salt.

Put the breadcrumbs, suet, pepper, salt, and parsley in a basin; mix with the egg, well beaten. Cut the beef into strips, put a little of the stuffing on each, and roll. Tie each roll with a piece of cotton thread. Put some suet in a saucepan, and make it quite hot; brown the rolls, then add a little water, and stew for 2 hours. Thicken the gravy with a little flour, and serve hot.

M. M. HUTCHISON,
Lismahagow, N.B.

BEEF OLIVES.

$1\frac{1}{2}$ lbs. of beefsteak, cut thin.
About 2 rashers of bacon.

Some good gravy.
Pepper, salt, and nutmeg.

Cut the beef into small pieces, about 2 or 3 inches wide and 3 or 4 deep, cut the bacon into tiny pieces and put some on each piece of steak; shake over them a little pepper, salt, and nutmeg, then roll up and tie round with string. Flour each roll and fry to a nice brown, then place in a stew jar and cover with gravy. Simmer for $1\frac{1}{2}$ hours. Remove string and serve very hot.

Mrs. HENSON,
10, St. James' Park, Croydon.

BEEFSTEAK PIE.

Cut a piece of steak into very thin slices. Put a small piece of beef suet or fat bacon on each slice, with a very small quantity of minced parsley, pepper, salt, and powdered sweet herbs. Roll up slices (each about the size of a mouthful). Rub a pie dish freely with shalot. Make a layer of the rolls, then a layer of kidney which has been boiled 2 minutes, and cut into thin slices, then another layer of the rolls, and so on until the dish is full. Add a dust of pepper and salt. Pour in as much savoury gravy or aspic jelly as the dish will hold. Cover with short crust, glaze with egg. Bake 1 hour and a half to 2 hours.

Miss PERRY, Harlestone Road.

BEEF STEAK.

$\frac{3}{4}$ lb. of steak.
Egg.
Breadcrumbs.

$\frac{1}{2}$ pint good brown gravy.
2 tomatoes.
Fat for frying.

Procure your steak cut thick, brush it over with egg and breadcrumbs, place in a wire basket and fry 8 or 10 minutes. Then place in a saucepan, with the tomatoes skinned and cut in pieces. Add the gravy well seasoned and stew very gently for $2\frac{1}{2}$ hours,

If preferred, use onions instead of tomatoes.

Miss EVANS, Billing Road.

BREAKFAST DISH (Beef Roll).

1 lb. of beef.
6 oz. of bacon.
1 gill of stock.

6 ozs. of breadcrumbs.
2 eggs.
Pepper, salt, and parsley.

Mince the meat and bacon, put into a basin with the breadcrumbs and seasoning. Beat the eggs, add the stock, and pour this into the other ingredients, and mix well. Add the chopped parsley (if liked). Make it into a roll and tie into a pudding cloth, and boil for $2\frac{1}{2}$ hours. Press it in the cloth till cold, then glaze.

Mrs. MEIR.

Mrs. SCOTT,
East Park Parade.

Miss M. KNOWLES,
Reading.

Glaze for Same.

Dissolve sheet gelatine in $\frac{3}{4}$ of tablespoonful of boiling water, with a piece of gravy salt, in a jar. Put the jar in a saucepan on the fire until melted, then brush over the beef-roll.

Miss SIMMS, Abington Avenue.

RECIPE FOR FRENCH BOUILLI AND BOUILLON.

Take 3 lbs. of beef, cut
near the round.
1 turnip.
3 little leeks.
A small cabbage, or half
a big one, well tied
round with string.

Carrots.
A big onion, with 2 cloves
stuck in it.
A small bunch of parsley.
Very small one of dried thyme.
A bay leaf.

A stalk of celery, and 10 to 15 peppercorns.

Tie the meat round with string, and put it in an enamelled iron saucepan, or earthenware pot, with 6 quarts cold water and a spoonful of coarse salt. Put it on a good fire, and when the froth rises skim it till there is none left. Then add the vegetables, &c. (except the cabbage and the carrots for serving), and boil up fast. When well on the boil moderate the fire and keep the pot simmering with the cover a little aside to let the

vapour pass out. Five to six hours is enough in all. Put the cabbage and carrots in only long enough to cook for eating. Two hours the longest, young ones less time.

Serve the soup with pieces of plain bread floating in it. Then serve the meat with the carrots round it, and some of the soup as gravy, and the cabbage in a vegetable dish with some of the soup also.

Any of the soup left is good with sago added to it and boiled up again.

The meat left cold makes a good salad chopped up in small dice, with slices of cold potatoes, and the whole mixed with chopped parsley, oil, and vinegar.

Miss WAKE,

The Rectory, Courteenhall.

CHARTREUSE OF BEEF.

$\frac{1}{2}$ lb. of cold beef.
1 oz. of butter.
1 oz. of flour.
 $\frac{1}{4}$ pint good stock.
2 eggs.

$\frac{1}{2}$ tablespoonful anchovy
essence.
Salt and pepper.
Cooked carrot and turnip.

Butter a Charlotte mould thickly, and decorate with the carrot and turnip. Melt the butter in a pan, add the flour and stock gradually, and stir till it boils. Add the meat and seasoning, and when cool, the eggs well beaten. Turn into the mould, and steam for $\frac{3}{4}$ to 1 hour. Then serve with good brown gravy poured round, and garnish with parsley.

Mrs. SULLEY, Redcar, Yorks.

HARICOT SHIN OF BEEF.

2 lbs. shin of beef.
1 onion.
 $1\frac{1}{2}$ gills of water.

Carrot.
Turnip.
Pepper and salt.

Melt a little of the marrow in a saucepan, and when quite hot, put in the beef and brown both sides, then add water. This must stew gently for at least three hours. An hour-and-a-half before serving add the onion, carrot,

and turnip, cut into small pieces. Season to taste. Serve on a hot dish, with carrot and turnip round. Thicken the gravy with a little flour, add a little browning if necessary. Pour over beef and serve.

S. SCOTT, Cambuslang, N.B.

MOCK HARE.

1 lb. fillet of beef or steak | A little butter or beef dripping

Cut the beef into slices about the size of a joint of hare and fry them in the butter. Have ready in a stewpan a gravy made as follows:—

1 pint of stock or water, 5 or 6 cloves, a small quantity of sliced onion, pepper, salt, and gravy colouring.

Place the fried pieces of beef in this gravy and stew gently for $1\frac{1}{2}$ or 2 hours. Thicken and serve with red currant jelly.

Mrs. W. BOND-SMITH, Potton.

POTTED BEEF.

$\frac{1}{4}$ lb. of lean beef		A few peppercorns
$\frac{1}{4}$ lb. veal		Half a bay leaf
Pepper and salt		A little grated nutmeg
A little butter		

Put the meat into a stewpan, or Gourmet boiler, with the peppercorns and bay leaf. Stew very gently until tender. Take out the meat and mince and pound until very fine. Season with pepper, salt, and nutmeg. Add the gravy (or a portion of it) to the meat and the butter melted. Put it into a potted meat dish, and when quite cold and set, pour some melted butter on the top. A little bit of bone stewed with the meat to jelly the gravy would be an improvement, and all the juice might then be added. No water to be added to the meat, it is slowly cooked in its own juice.

Mrs. J. WESTLEY, Blisworth.

PRESSED BEEF.

Choose a nice piece of the brisket of beef, bone it and wash it; tie with tape to keep it in shape. Put into a fish kettle with sufficient cold water to cover it. Bring it to the boil, skimming it occasionally. Then let it simmer gently, allowing half-an-hour to the pound. Place on a dish, then put another dish on the top with weights on it, and leave for a few hours. Next day trim and glaze it.

Glaze for Beef.

10 sheets of gelatine.		$\frac{1}{2}$ pint of liquor in which the beef was boiled, or water.
------------------------	--	-------------------------------------------------------------------------

Put on the fire in a saucepan until the gelatine has melted, then add 1 teaspoonful of bovril, $\frac{1}{2}$ teaspoonful of browning, pepper, and salt. Let it boil rather fast for about 10 minutes, when it will be ready for use.

Miss WOODING.

RAGOÛT OF BEEF.

$1\frac{1}{2}$ lbs. of shin of beef		1 turnip
1 carrot		1 onion
$\frac{1}{2}$ nutmeg		$1\frac{1}{2}$ spoonsful cornflour
Pepper and salt to taste.		

The beef to be cut in 1 in. squares and flavoured with pepper and salt, then to be covered with water and left all night. Next let it simmer for 2 hours, after which add turnip, carrot, and onion, all finely chopped. When tender, add cornflour and nutmeg. Before serving, place fingers of toast round the dish.

Mrs. F. F. WILKINS.

SPICED BEEF.

1 lb. salt		1 oz. cinnamon
1 lb. coarse sugar		A few crushed cloves
1 oz. allspice		1 teaspoonful saltpetre

Rub in and let it remain in pickle, turning it every day for six weeks. The above will be the right quantities for 20 lbs. of beef.

Mrs. BAIN, London.

STEWED KIDNEY.

$\frac{1}{2}$ lb. of beef kidney.		A good slice of butter.
Pepper.		Salt.
		A little flour.

Cut the kidney into small pieces, sprinkle it with pepper, salt, and flour, put it into a saucepan with the butter, stir until cooked, and then serve on toast

Mrs. ARMITT, St. Giles' Street,
Northampton.

STUFFED STEAK.

1 lb. lean steak.		1 teaspoonful pepper.
2 breakfastcupful of bread-crumbs.		2 tablespoonsful chopped suet.
1 tablespoonful chopped parsley.		1 egg.
		1 teaspoonful salt.
		Dripping to fry in.

Make a stuffing with the crumbs, suet, parsley, salt, pepper, and egg, and roll it neatly into the steak. Tie it up with a string and fry it in about a dessertspoonful of hot dripping. Pour off any remaining dripping after the roll is fried, and add to the pan $1\frac{1}{2}$ teacupful (or rather more) of hot water, and allow the whole to stew for $1\frac{1}{2}$ hours. Just before dishing it, thicken the gravy with a teaspoonful of arrowroot previously mixed with cold water.

Mrs. HUTCHISON and Miss MILLS.

TONGUE IN JELLY.

Make some nice, clear stock, season with pepper and salt, and add to it sufficient gelatine to make the whole set. Boil the above together, then set it aside to cool. Grease a round tin with butter or oil, pour some jelly into it, and add to this a layer of slices of cooked tongue, then a little

more jelly, and some slices of hard-boiled egg. Repeat this until the mould is full, leave it for 12 hours to become thoroughly cold, and then turn out and serve with a garnish of watercress or parsley.

Mrs. KIRBY.

TO CURE A TONGUE:

1 tongue.
Salt.

1 tablespoonful saltpetre.
 $\frac{1}{4}$ lb. treacle.

Wipe the tongue quite dry, and well rub in with salt. Put it into the brine 3 days, turning it every day, then add the saltpetre and treacle, then rub it, taking away the brine for 24 hours. After that add it again, turning it every day.

Mrs. PRESSLAND, Holyrood.

FIVE HOT DINNERS FROM A LEG OF MUTTON.

FOR A SMALL FAMILY.

1st Dish.—Boiled Knuckle.

First, cut from *knuckle* end of leg sufficient for one dinner, put into hot water, bring gradually to a boil, let it boil 1 minute to close the pores, then simmer gently until cooked. Boil separately carrots and turnips to put round the dish, and serve caper sauce with the mutton.

2nd Dish.—Mutton Steak.

Cook an onion, carrot, and turnip in a little of the broth from knuckle of mutton, when cooked lay in a thick steak cut from the middle of leg of mutton, bring it to a boil. let it boil 1 minute, then pull aside and simmer gently for 1 hour. Dish the steak and vegetables, then thicken the gravy, season with pepper and salt and add a piece of butter, then pour over the steak and serve.

3rd Dish.—Fillet of Leg of Mutton.

Carefully remove the bone, fill the space with veal stuffing, skewer together and tie with a string, then roast the usual time, taking care to baste well with dripping, and serve with good brown gravy.

4th Dish.—Rissoles.

Mince the remains of the 3 dishes, take half the mince, add breadcrumbs, chopped thyme and parsley, pepper and salt, a little anchovy sauce and ketchup, make into rissoles, dip in egg and breadcrumbs, and fry a nice brown in boiling fat.

5th Dish.—Mince.

Have ready a good gravy made with the bones of the mutton, a little onion, 1 carrot, and some of Edwards' desiccated soup. Strain, then thicken with flour, put in the mince, make very hot but take care it does not boil.

Mrs. JEFFERY, Billing Road.

GRILLED MUTTON CUTLETS AND TOMATOES.

4 mutton cutlets.

2 tomatoes.

Trim cutlets neatly, flatten them, and then dip them in melted butter. Grease the gridiron, lay on the cutlets, and cook them about 8 minutes, turning constantly.

Divide each tomato into four pieces and bake on a greased tin for a few minutes. Sprinkle with salt and pepper and serve on cutlets.

Miss E. P. WATSON.

HARICOT MUTTON.

2 lbs. neck of mutton cut
in chops.
2 carrots cut in slices.

2 turnips cut in small squares.
2 onions cut small.

Put some dripping into the saucepan and let it boil, put in the mutton and well brown, add vegetables and sufficient water to cover, thicken with flour, pepper and salt to taste. Simmer gently 2 hours.

Mrs. HIGGINS, The Parade.

KIDNEYS AND TOMATOES AND BROWN SAUCE.

3 sheep's kidneys.		1 gill of tomato sauce.
1 gill of brown sauce.		1 shalot (sliced).
1 bunch of herbs.		1 oz. butter.
Flour,		Mashed potatoes.
		Slices of bacon.

Skin the kidneys and split them in halves, roll each slice in flour, and fry a light brown colour with the shalot in the butter. Pour over the brown and tomato sauces, warmed, add the herbs, and simmer all *very gently* for about 1 hour. Dish the kidneys on a border of mashed potatoes, straight down the centre of the dish, strain gravy round, put a slice of bacon, nicely fried, between each kidney. Serve for entree or breakfast dish. When used for the latter, the kidneys may be served on croutons of fried bread instead of potatoes.

Mrs. MARTIN, Rocklands.

MUTTON CUTLETS.

2 lbs. mutton.		Breadcrumbs.
Butter.		Pepper and salt.

Cut off the superfluous fat and, when trimmed, dip each one into clarified butter, cover with breadcrumbs seasoned with pepper and salt, and broil them, just long enough to heat them through, then dip them again in the breadcrumbs, and complete the cooking. Lay them before the fire on white paper, and press slightly with another paper over them, serve with a sauce as follows.

Sauce for Cutlets.

Stew, in $\frac{1}{2}$ pt. of brown gravy, a handful of button mushrooms chopped, a sprig of parsley, half a bay leaf, and the

same of shalot shredded finely. Thicken with butter rolled with flour, take out the bay leaf, and add more salt and pepper if required.

Mrs. HODDLE, Camberwell.

ROLLED LOIN OF MUTTON.

A whole loin, cut off superfluous fat, and let the butcher bone it. Put the bones into saucepan of cold water and let them gently simmer in preparation for gravy. Make stuffing:—2 ozs. finely chopped suet, or butter, mixed with $\frac{1}{2}$ lb. breadcrumbs, to this add finely chopped mixed herbs, a little pepper and salt, and mix all with an egg beaten up.

Open the loin so that the part from which the bones have been taken is exposed, and along this put the stuffing, then roll the loin and tie it with string in several places. Cook in the usual manner, but very thoroughly, so that the stuffing is well cooked.

Mrs. W. PARKER GRAY,
Rush Mills.

SAVOURY MUTTON.

A USEFUL DISH FOR A BUSY DAY.

Put a layer of sliced potatoes, a layer of sliced Spanish onion, and a layer of sliced tomatoes into a pie dish and sprinkle over pepper and salt to taste. Put now a layer of mutton chops or slices of cold mutton, then layers of potatoes, onions, and tomatoes. Fill the dish with cold water and bake in a moderate oven 2 hours. Serve in the pie dish. Macaroni may be used instead of potatoes if liked.

Mrs. WATERS, Caldecott.

SCOTCH HAGGIS.

1 sheep's stomach.
 1 sheep's pluck.
 1 lb. of suet.
 $\frac{1}{2}$ pt. of oatmeal.
 2 small onions.

2 teaspoonsful of salt.
 1 of pepper.
 Half a nutmeg.
 1 grain of cayenne.
 The juice of a small lemon.

Take the stomach, wash it well, and let it soak for several hours in cold salt and water, then turn it inside out, put it into boiling water to scald, scrape it quickly with a knife, and let it remain in the water until wanted. Clean a sheep's pluck thoroughly, pierce the heart and liver in several places to let the blood out, and boil the liver and lights for an hour and a half. When they have boiled a quarter of an hour, put them into fresh water, and during the last half hour let the rest of the pluck be boiled with them. Trim away the skins and any discoloured parts there may be, grate half of the liver and mince all the rest very finely, add a pound of finely-shredded suet, two chopped onions, half a pint of oatmeal, two teaspoonsful of salt, and one of pepper, half a nutmeg, grated, and a grain of cayenne. Moisten with half a pint of good gravy and the juice of a small lemon, and put the mixture into the bag already prepared for it. Be careful to leave room for swelling, sew it securely, and plunge into boiling water. It will require three hours gentle boiling. Prick it with a needle every now and then, especially during the first half hour, to let the air out. A haggis should be sent to table as hot as possible, and neither sauce nor gravy should be served with it. The above is sufficient for eight or ten persons.

Mrs. CHAMBERLAIN, East Park Parade.

STEWED CHOPS.

4 small chops.
 1 lb. tomatoes.

1 pt. stock.
 2 ozs. dripping.

Flour and seasoning to taste.

Melt dripping in pan, when boiling add chops, fry golden brown, place in pie dish, fry tomatoes cut in slices, place neatly round cutlets, add flour to dripping left in pan till

of the consistency of honey, pour in stock gently, season, and colour if necessary, bring to boil, pour over chops, place in hot oven and simmer for an hour or so.

Mrs. L. HOBBS, London.

STEWED KIDNEYS.

3 sheep's kidneys.	1 oz. butter.
1 teaspoonful chopped parsley.	1 shalot.
1 oz. flour.	1 tablespoonful ketchup.
$\frac{1}{2}$ pint of stock.	Sippets of bread.
	Pepper and salt.

Skin the kidneys and cut in halves, fry them in the butter for five minutes, add flour, pepper, salt, ketchup, shalot (chopped), and stock, simmer twenty minutes, and just before serving add the parsley. Serve the sippets of bread fried and arranged round the dish.

Mrs. W. J. HULL, Billing Road.

BACON OLIVES.

6 slices of streaky bacon.	Tomato or piquante sauce.
$\frac{1}{2}$ lb. sausage.	

Divide the sausage into six portions, roll each in a slice of bacon, tie with string. Bake for half an hour, or cover with egg and breadcrumbs, and fry in hot fat. Serve with sauce poured round.

Piquante Sauce.

1 oz. of butter.	1 tablespoonful of vinegar.
1 onion, 1 carrot.	1 tablespoonful of ketchup.
$\frac{1}{2}$ pint stock or water.	1 teaspoonful of Bovril.

Fry the vegetables, brown the flour, add vinegar; when it has evaporated, put in stock and ketchup, bring to a boil, stirring all the time; strain over bacon olives prepared as above.

Mrs. CHAMBERLAIN, East Park Parade.

BIRDS' NESTS or SAVOURY EGGS.

6 eggs boiled 12 minutes. | $\frac{1}{2}$ lb. sausage meat.

Remove the shells from the eggs, dip in flour and thinly cover with sausage meat, paint over with egg, roll in breadcrumbs, fry them. When a nice brown colour, take up with a slice, drain on paper, cut in halves, arrange the cut side upwards on a dish, and pour round tomato or epicure sauce.

Mrs. HORRELL,
Raunds.

Mrs. MASSEY,
London.

BOILED PORK.

Get a blade bone of pork, remove the bone and fill the aperture with nicely seasoned veal forcemeat, tie in a cloth, put into boiling water, and simmer gently for two hours. Remove the cloth, cover with parsley and butter and serve.

Mrs. DURRANT, Hester Street.

COLLARED PIG'S HEAD.

Head, feet, and hocks.

After all have been well cleaned, lay them in water one night, then drain and salt with salt and saltpetre, and let them lie five days, then boil until all the bones will slip. Chop the meat very fine, season with pepper, sage (rubbed very fine), a little salt, mace, cloves, and nutmeg. Put in a shape while hot and place a weight of six or seven pounds on it to press it. When cold, turn out.

Miss SCOTT, Pitsford.

HAM OMELETTE.

4 eggs.
1 oz. of finely-chopped
cooked ham.
 $\frac{1}{2}$ teaspoonful of chopped
parsley.

$\frac{1}{4}$ teaspoonful of chopped
onion.
2 oz. butter.
Pepper and salt.

Whisk the eggs for three or four minutes and strain them. Then add the ham, parsley, onion and seasoning, mix well. Dissolve the butter in a small frying pan, then pour in the mixture and cook over a clear fire, stirring constantly, until the omelette is set. Turn it on to a hot dish, fold it in two and serve at once.

Cook for five or six minutes.

Miss BOGLE.

POOR MAN'S GOOSE.

1½ lbs. pig's fry.	1 teaspoonful chopped sage
1 large onion.	leaves.
Pepper and salt to taste.	2½ lbs. potatoes.

Boil the onion, then chop up fine with the sage leaves, lay half the fry at the bottom of the pie dish, cover with a thin layer of sage and onion, sprinkle with pepper and salt, then cover with a layer of sliced potatoes, and repeat until the dish is full. Fill the dish with water and put in the oven. Time, two and a quarter hours.

Mrs. LATIMER, Billing Road.

SAUSAGE DUMPLINGS.

1 lb. flour.	1 teaspoonful baking powder.
4 oz. suet.	Sausages.
Salt.	Sour milk or water.

Make a dough with the flour, suet, salt, baking powder, and milk. Divide into 10 or 12 parts, roll out and lay a sausage on each, wet the edges of the paste and make it secure. As each dumpling is ready drop it into a saucepan of boiling water and boil gently for an hour. Serve very hot, with brown gravy poured round, and chopped parsley scattered on each dumpling.

Mrs. LARKMAN.

TO CURE HAMS.

1½ lbs. treacle.
1½ lbs. bay salt.

5 ozs. saltpetre.
3 ozs. black pepper.

Keep in pickle 3 weeks. Baste every day. Sufficient for 2 hams.

TESTED OFTEN.

TO SALT MEAT QUICKLY.

Take a wooden tub or salting pan and nearly fill it with fresh water. Take two thin laths of wood and lay them across the top, on these put the meat about an inch above the water. Heap on it as much salt as will thoroughly cover without wasting, and let it stand. The moisture from the water will draw the salt through, and in 24 hours the meat will be fit to boil.

Mrs. BARNES, Gainsborough.

TOAD IN THE HOLE.

1 lb. sausages.
½ oz. dripping.
½ lb. flour.

Pepper and salt.
1 pint milk.
2 eggs.

Prepare batter as for Yorkshire pudding. Place sausages in greased baking-dish, pour over sufficient batter to cover, and bake for 1 hour in moderately-heated oven.

Mrs. J. R. JACKSON, East Park Parade.

FRICANDEAU OF VEAL.

3 lbs. of fillet of veal
1 onion stuck with 6 or 7
cloves.

A few slices of bacon.
2 carrots.
3 bay leaves.

Lard the veal with bacon, braise in the oven and baste well with beef dripping until brown. Remove from oven, and when a little cool, put into a stewpan, where you have previously placed some pieces of bacon (and bones of bacon if you have any). Slice the carrots, add onion,

bay leaves, pepper and salt. Then cover with stock and simmer for $1\frac{1}{2}$ or 2 hours. Strain, thicken and brown the gravy, pour over the veal and serve with cut lemon.

Mrs. GIVENS, Blackheath.

VEAL GATEAU.

1 lb. veal cutlet.		$\frac{1}{2}$ pint stock.
$\frac{1}{2}$ lb. lean ham.		Pepper and salt.
1 teaspoonful mixed herbs.		$\frac{1}{4}$ oz. gelatine.
Grated rind of 1 lemon.		2 hard boiled eggs.

Use a plain mould with straight sides, arrange the eggs cut in slices round the bottom. Sprinkle amongst these a little green parsley. Cut veal and ham into small squares, put in mould mixed with herbs, surplus egg and lemon rind, pepper and salt. Dissolve the gelatine in the stock, pour into the mould, bake in a slow oven 3 hours.

Miss EVANS, Billing Road.

GALANTINE OF VEAL OR BEEF.

1 lb. of veal		1 lb of sausage meat.
$\frac{1}{2}$ lb. of bacon.		6 ozs. of breadcrumbs.
2 eggs.		Pepper and salt.

Chop finely the meat and bacon, put into a basin and mix with the sausage meat and breadcrumbs, and season with salt and pepper, or any other seasoning liked. Beat up the eggs, add a little stock, and mix with other ingredients. Mould the mixture into a short roll, tie in a pudding cloth, and boil $2\frac{1}{2}$ hours. When cooked press slightly at intervals until cold in order to squeeze out the liquor. When cold remove the cloth and brush over with liquid meat-glaze. This dish is excellent for breakfast, tea, luncheon, or dinner.

Mrs. NICHOLS, St. Matthew's Parade.

POTTED VEAL.

1 lb. veal.
6 ozs. butter.

$\frac{1}{4}$ lb. ham.
A little well pounded mace.

Mince the veal and ham together as finely as possible and pound well in a mortar with the spice and butter. When smooth press into pots and cover with clarified butter. The remains of cold veal, or veal lightly boiled with the ham will do
Mrs. CRICK, Nine Springs.

VEAL AND HAM PIE.

2 lbs. veal cutlets.
 $\frac{1}{2}$ lb. boiled ham.
2 tablespoonsful mixed
herbs.
Parsley and thyme.
 $\frac{1}{4}$ tablespoonful grated
nutmeg.

2 blades pounded mace.
Pepper and salt.
1 strip lemon peel, finely minced.
2 hard boiled eggs.
 $\frac{1}{2}$ pint of water.
 $\frac{1}{2}$ pint (nearly) stock or gravy.
Crust.

Cut the veal into square pieces, put a layer on bottom of pie dish, sprinkle over this a portion of the herbs, spices, seasoning, lemon peel, and yolks of the eggs cut in slices; cut ham very thin and put a layer of this on; proceed in this way till the dish is full, but let a layer of ham come on top. Pat on pastry, but first put in $\frac{1}{2}$ pint of cold water. Ornament top with leaves. Put in a moderately heated oven, bake two hours. When it has been $1\frac{1}{2}$ hours take it out, brush over with yolk of an egg, put back in oven. When quite done add $\frac{1}{2}$ pint good gravy or stock, pouring it through hole at top of pie.

Crust.

1 lb. of flour.
 $\frac{1}{2}$ lb. lard.

Yolk of 1 egg.

Roll out about six times, only it must be about $\frac{3}{4}$ of an inch thick when you put it on the pie dish.

Miss HIGGINS, Royal Terrace.

VEAL STEW.

A layer of bacon, then a layer of veal cut in small pieces and dredged with flour; 3 eschalots peeled and sliced;

pepper and salt to taste. A cup of warm water and a tea-spoonful of capers, with a little of the vinegar stirred in. Cook gently and serve hot.

Mrs. CAMPION, Kingsthorpe.

DUCK TO ROAST.

Stuffing.

2 ozs. breadcrumbs		A small piece of lemon peel
2 ozs. butter		chopped very fine, or
1 dessertspoonful chopped		grated
parsley		3 shalots
2 leaves of sage, powdered		Pepper and salt

When bird is stuffed, roast from $\frac{3}{4}$ of an hour to an hour, and baste it steadily all the time. Young ducklings only take $\frac{1}{2}$ an hour to roast. When roasted, serve separately brown gravy in one tureen and apple sauce in another tureen.

Mrs. D. P. TAYLOR.

SALMIS OF PIGEONS.

2 pigeons		Good brown sauce, made from
2 ozs. of butter		stock flavoured with vege-
Some small mushrooms		tables, thickened & strained.

Cut each pigeon in half, fry a nice brown in the butter, then put in a saucepan, cover with sauce and mushrooms, and simmer very gently for $\frac{3}{4}$ of an hour, Dish up and garnish with fried pieces of bread.

Mrs. GIVENS, Blackheath.

CHEAP AND EASY WAY OF JUGGING HARE.

1 hare		2 teaspoonsful salt
4 teaspoonsful flour		1 teaspoonful pepper
Bunch of thyme		1 onion stuck with 4 cloves
$\frac{1}{2}$ lb. fat bacon, cut in small		Seasoning balls
squares		

Chop liver up and mix with blood, also mix flour, salt, pepper, and thyme all together in a basin, dip each piece

of hare separately in this. Put a layer of hare and a layer of bacon in a stewpan until all is used up, cover it with water, keep it simmering, but not to boil. Time according to size of hare ; average time, simmer gently $1\frac{1}{2}$ hours.

MISS STANTON, Ellesmere House.

JUGGED HARE.

1 hare.		A bunch of sweet herbs.
1 lb. gravy beef.		Pepper and salt to taste.
2 onions stuck with 3 cloves		3 whole allspice.

Wash and joint the hare, dredge with flour, and fry a nice brown. Put hare, beef cut in small pieces, onions, herbs, &c., into a stone jar, cover down tightly, and simmer for 3 or 4 hours. Just before it is done add forcemeat balls, serve with red currant jelly.

Mrs. COWDERY.

JUGGED RABBIT.

1 rabbit		$1\frac{1}{2}$ lbs. pickled pork.
$1\frac{1}{2}$ lbs. pork sausages.		1 onion.
4 peppercorns.		2 cloves.
Flour.		A little salt.
Egg and milk.		Forcemeat balls.

Joint the rabbit, wash and dry, make a little batter with flour, egg and milk, dip the rabbit in batter and fry a nice brown. Fry sausages, peel onion and stick with cloves, and cut the pickled pork in slices ; place all in layers in large stew jar with forcemeat balls and remaining batter, cook gently in oven 2 to 3 hours.

Mrs. PITT, Kettering Road.

RAGOUT OF RABBIT.

1 rabbit.		1 oz. of fat.
1 oz. of flour.		4 small onions.
1 pint of water.		Seasoning.

Cut the rabbit into joints, wash and dry it well, mix flour, salt and pepper on a plate, and dip in the pieces of rabbit ; melt the fat in a saucepan, and fry the rabbit a golden

brown ; put it on a plate, and put the remainder of seasoned flour into the saucepan and let it brown, pour in the water and stir it over the fire till it boils, add more seasoning if necessary. Put in the rabbit and onions, and simmer gently $1\frac{1}{2}$ hours. Serve on a hot dish with toast round.

Miss M. KNOWLES, Reading.

RABBIT MOULD.

A good-sized rabbit.
A little stock.

Seasoning of pepper, salt,
mace, and nutmeg.

A good pinch of gelatine.

Joint the rabbit and place it in a jar in the oven, add seasoning and gelatine, and sufficient stock to cover the whole ; let it stew until the bones drop from the meat, pass the stock through a sieve, lay the meat in a wetted mould (care being taken that all bones are removed) and fill up the mould with the stock. Make this one day and turn it out the next.

Mrs. TEBBUTT.

RABBIT MOULD.

Boil 1 rabbit in 1 pint of water till quite tender, take the bones out, have 2 eggs boiled hard, and cut in rings and set at the edge of the mould, with a little parsley ; boil up the liquor with 1 oz. of gelatine, then strain, and fill up the mold. This is better made the day before it is wanted.

Miss COVE, Albion Place.

RABBIT PIE.

1 rabbit.
A little ham.

Hard-boiled eggs.
1 or 2 small seasoning balls.

Paste made principally with butter.

Stew the rabbit in the oven slowly, take the meat off the bones and add hard boiled eggs ; the ham and seasoning balls, which have been well cooked beforehand, fill with

good gravy. Put the pie into a hot oven to cook the pastry before the gravy has time to boil. Paint the pie with white of egg.

Mrs. KINGHAM, Billing Road.

MADRAS CURRY.

2 good-sized onions.	2 ozs. butter.
1 tablespoonful curry powder	2 tablespoonsful flour.
$\frac{1}{2}$ pint milk.	$\frac{3}{4}$ pint stock or water.
1 apple finely chopped.	3 lumps sugar.
1 teaspoonful vinegar.	1 saltspoon salt.

Peel the onions, slice them thinly, and fry to a good brown colour (they should not be at all burnt); put them into a stewpan with the butter, mix the curry powder and the flour into a smooth paste in a basin, with the milk, and pour over the onions; then add the stock or water and all the other ingredients, and simmer gently on the side of the range for $3\frac{1}{2}$ hours, then put in the cold meat (or prawns, &c.), and boil slowly for half an hour, and serve with boiled rice and a cut lemon. If uncooked meat or poultry is to be used, it should be floured, and fried to a rich brown colour, and put into the curry at the half-time, so as to have 2 hours gently stewing.

Mrs. WILSON, Glasgow.

SAVOURY:

2 whole eggs	2 tablespoonsful cream
2 skinned tomatoes	Pepper and salt
1 oz. cooked ham, chopped	Pastry

Put into a saucepan the eggs, tomatoes cut up, and cream; stir over the fire till it thickens, add pepper and salt, and serve on pastry rounds.

Mrs. ABBOTT, Prestwick, N.B.

SAVOURY.**Canapées of Sardine.**

5 or 6 sardines.	2 oz. of butter.
2 hard-boiled eggs (yolks).	Fried croutons.
Aspic jelly.	Salt and cayenne pepper to taste.

Pass through a sieve (wire) the sardines, butter and eggs, then beat the mixture to a cream, season, and place in a forcing bag with large rose tube. Force a little of the mixture on to each croûton; decorate with the jelly, parsley, and some shredded lettuce before serving.

Mrs WATTS, Stratford-on-Avon.

SAVOURY JELLY.

FOR USING WITH COLD MEATS.

1 lb. large red tomatoes.	$\frac{1}{2}$ oz. gelatine.
Slice of onion.	Salt and pepper. 6 cloves.

Remove the skins from the tomatoes and stew them with the onion and seasoning for 15 minutes, then rub carefully through sieve. Dissolve the gelatine in half a teacupful of almost boiling water, and mix it with the tomato purée. Return to the saucepan, but do not boil, just stirring very carefully for a minute or two over the fire. Pour into six wetted eggcups, and when set, turn on to a glass dish, arrange with small lettuce leaves, and, if liked, pour a mayonaise sauce over all.

Miss E. P. WATSON.

SAVOURY PUFFS.

$\frac{1}{2}$ lb. potatoes.	2 ozs. flour.
Yolk of 1 egg.	Pepper, salt, and cold meat.

Mash potatoes lightly (they must be dry and floury), add yolk of egg, flour, and seasoning, blend well into a dry dough, roll out, cut into small pieces, and in each put a small quantity of meat minced, or rissole mixture, fold over, moisten edges, press firmly together, and fry golden brown, serve hot.

Mrs. LATIMER, Ingestre.

OMELETTE.

For a small omelette beat the yolks and whites of 2 eggs separately, then put them together and beat well. Next put into a pan which is quite hot and has a small piece of lard melted in it. If a **sweet omelette** is desired, when the egg is set at the bottom of the pan, put some jam over one half and turn the other half over it, then sift a little sugar on the top, before serving.

For a **savoury omelette** chop a small piece of onion, some parsley and thyme, mix well with pepper and salt, and put on instead of jam.

The fire must be bright. Time to cook, about 2 minutes. A fish slice is a good thing to use to take the omelette out of the pan.

Mrs. CHRISTOPHER MARKHAM,
The Garth,
Dallington Avenue.*

OMELETTE.

2 eggs.		Pepper and salt.
1 tablespoonful flour.		2 teacupful milk.

Separate yolks from whites of eggs, mix flour with yolks, gradually add the milk, and season to taste. Beat whites of eggs till stiff, add to the mixture, beating lightly. Put a small piece of butter in a frying pan and when quite hot pour in the mixture, cook till quite set, and brown it in front of a fire or under a gas grill. Serve on a hot dish with minced cold meat between. If a sweet omelette is desired, substitute sugar for pepper and salt, and put strawberry jam between.

Mrs. J. M. HUTCHISON,
Mount Florida.

BACON AND CHEESE PUDDING.

$\frac{1}{2}$ lb. bacon.		4 oz. cheese.
1 egg.		1 teacupful sweet milk.
Pepper, salt, and mustard.		

Put the bacon, cut in small pieces, into a pie-dish, beat up the egg and mix with it the milk and cheese; pepper, salt, and mustard to taste; pour this over the bacon and bake till a nice golden colour—about half an hour.

Mrs. SPROULL.

CHEESE EGRETS.

2 ozs. of English cheese		2 ozs. of Parmesan cheese
2 ozs. of butter		2 ozs. of flour
		2 eggs

Melt the butter in a saucepan, dredge in the flour, and cook for 10 minutes, put in the cheese and stir until quite mixed. Beat the eggs and stir in when off the fire. Drop the egrets into boiling fat and fry until a golden brown.

Miss LEWIS, Margate.

CHEESE STRAWS.

$\frac{1}{4}$ lb. flour		2 ozs. butter
2 ozs. grated cheese		Yolk of 1 egg
		Pepper and salt

Make into a paste with a little water, roll out thin, cut into strips 4 inches long by $\frac{1}{4}$ inch wide, bake in a moderate oven, serve hot.

Mrs. LATIMER, Billing Road.

CHEESE AND SEMOLINA.

4 ozs. cheese		$1\frac{1}{2}$ breakfastcupsful of milk
1 oz. semolina		2 eggs

Bring milk to boil and stir in semolina, cook till it thickens, remove from fire and stir in cheese, seasoning, and yolks of eggs, beat up whites stiffly and add them, bake gently for about half an hour.

Mrs. WOOD, Kilmalcohn.

CRÊME DE FROMAGE.

Or Cheese Custard.

1 breakfastcupful milk | 2 eggs
3 tablespoonsful grated Parmesan cheese

Put the grated cheese in a basin, break in the eggs, add salt and pepper and beat up with a fork, then add the milk gradually, beating all together, and pour into a buttered pie-dish. Bake 10 to 15 minutes in an oven not too hot, and serve.

Miss WAKE,
The Rectory, Courteenhall.

MACCARONI À LA NÁPOLITAINE.

Throw into boiling water half a pound of maccaroni, ten times as much water as maccaroni, and no salt—add the salt after it is boiled (20 minutes). Leave it one minute more on the fire, take it off and add some cold water to stop the boiling, drain it and put it in a soup tureen, layer by layer, with bits of fresh butter (not melted), pepper, and grated cheese between each layer. Serve immediately.

Gruyere or Parmesan cheese is generally used. Gravy may be used instead of butter, a little tomato sauce may be added.

R.M.

SAVOURY CHEESE.

$\frac{1}{4}$ lb. Cheddar cheese		$\frac{1}{4}$ saltspoonful pepper
$\frac{1}{2}$ pint milk		Salt to taste
$1\frac{1}{2}$ dessert tablespoonsful arrowroot		1 thick slice buttered toast

Heat the milk to boiling point, then add the pepper and salt; grate the cheese and add only in time for it to dissolve, or it will curd the milk. Lastly, add the arrowroot, which must have been mixed with 2 tablespoonsful of milk; stir quickly for about 1 minute, and then pour

over the hot toast. Everything depends upon this being served up quickly.

Mrs. GORE, London.

A SAVOURY DISH.

Cold Meat Cookery.

Cold meat (underdone if possible)	Sage, a few other herbs if liked
Potatoes	Pepper and salt
Onion, size of a billiard ball	Stock or water

Cut the meat in thin slices, reserving the fat for the top. Cut potatoes also in thin slices. Put in a deep pie-dish, first a layer of meat, then potatoes, and small pieces of seasoning until the dish is full. Then fill up with stock, or water, and bake in a slow oven. Afterwards brown the top and serve with a made gravy in the dish it was cooked in. The onion, sage, &c., should be chopped and mixed with pepper and salt before using.

Mrs. CAMPION, The Drive.

BROWNE D MEAT SHAPE.

$\frac{1}{2}$ lb. cold meat, minced	$\frac{1}{4}$ lb. breadcrumbs
3 ozs. suet	1 saltspoonful pepper
A little grated nutmeg	$\frac{1}{2}$ teaspoonful curry powder
A pinch of salt	1 teaspoonful powdered herbs
2 tablespoonful browned breadcrumbs	2 eggs
	A little stock or milk

Grease a plain mould or basin, cover it thickly with the browned breadcrumbs. Mix together all the other ingredients in the order given above, put in the mixture, cover with a greased paper, stand in a pan with a little boiling water, and steam for 1 hour. Serve with brown sauce.

Mrs. A. E. ANDERSON, Phippsville.

BUBBLE AND SQUEAK.

Slices of cold boiled beef	Chopped cabbage (both previously boiled)
Chopped potatoes	Pepper and salt, and a little butter

Fry the vegetables in the butter, and set them aside to keep hot. Lightly fry some slices of cold beef, put them in a hot dish with alternate layers of vegetables, piling it high in the middle. Time, 20 minutes.

Mrs. E. STEVENS.

CURRIED COLD BEEF.

1 lb. of cold beef	Juice of $\frac{1}{2}$ lemon
$\frac{1}{2}$ a sour apple	1 tablespoonful flour
1 dessertspoonful of curry powder	2 ozs. fat bacon
2 small onions	1 teaspoonful of curry paste
	$\frac{3}{4}$ pint of water

Cut the bacon into small squares, slice the onion and fry it in the fat. Mix on a plate of flour, curry powder and paste, and apple grated without removing the peel; put into the pan and mix well, add the water by degrees, stir until boiling. When cooled a little, add the meat, cut into nice pieces. Let simmer for $\frac{3}{4}$ of an hour. Just before serving add the lemon juice. Serve with boiled rice.

Mrs. BAILEY, Worcester.

COLD MEAT SAVOURY OMELETTE.

Mince finely $\frac{1}{2}$ lb. of meat, add pepper and salt, make a batter of 3 ozs. of flour, 1 egg, and $\frac{1}{2}$ pint of milk. Let it stand 1 hour, then add the meat, with chopped suet and herbs (if liked), and before putting into the oven stir in 1 teaspoonful of baking powder. Grease and warm the pie-dish, then pour in the mixture, and bake gently $\frac{3}{4}$ of an hour. Turn out on to a dish and pour round plenty of good brown gravy.

Mrs. PAGE, Sydney House, Billing Road.

DANISH RECIPE.

Cut the meat (preferably cold mutton) into small pieces, and put in a pie-dish. Make some gravy from the bones

and thicken with $1\frac{1}{2}$ tablespoonsful of flour. Add lemon juice, salt, pepper, and Harvey's sauce (if liked), then cover. Boil 1 teacupful of rice, $\frac{3}{4}$ pint of milk and a little water. Turn into a basin in which you have previously beaten up 2 eggs. Pour gravy over meat in pie dish. Make a covering of cooked rice, and brown in the oven.

Mrs. FRIS, London.

POTATO PUFFS.

Take cold roast meat of any kind and mince fine, season with pepper and salt, and moisten with cold gravy. Take cold mashed potatoes, make into a paste with an egg, and roll out with flour until it does not stick to the rolling-pin. Cut into rounds with a saucer, put some of the meat on one half of the round, and fold over the other half like a puff. Close neatly and fry in dripping a nice brown.

Mrs. ELLIOTT, Church Brampton.

ROMAN PIE.

$\frac{1}{4}$ lb. cold meat (minced)		1 cooked onion (chopped)
3 ozs. cooked macaroni		$\frac{1}{2}$ oz. butter
Pepper and salt		A little vermicelli
Pastry		Mustard
2 ozs. grated cheese		Brown sauce

Grease a plain mould with the butter and sprinkle the vermicelli over. Line the mould with short crust. Mix all the ingredients together, and moisten with a little milk. Put it into the mould, cover the top with the pastry, and bake till the paste is cooked. Turn out, and serve with brown sauce.

Mrs. HOWLAND, Thorn Park, Plymouth.

TOAD-IN-A-HOLE.

1 lb. scraps of meat		$\frac{1}{4}$ lb. flour
$\frac{1}{2}$ pint milk		1 egg
		$\frac{1}{2}$ teaspoonful salt

Beat up the egg with the milk, pour half the mixture to the flour and salt, gradually make a smooth paste without any lumps. Then add gradually the rest of the milk and egg. Grease a pie dish, and put the pieces of meat at the bottom. Pour the batter over and bake for 1 hour in a sharp oven.

Mrs. ABBOTT, Prestwick, N.B.

BUTTERED EGGS.

To every egg put 1 teaspoonful of milk and beat well together. Melt a piece of butter in a small saucepan, pour in the eggs and stir all the time until they become thick. Have ready as many slices of hot buttered toast on the dish as there are eggs. Spread them with the egg mixture thickly, and serve as hot as possible.

Miss LILY BASS,
Riseley, Beds.

CUPPED EGGS.

4 eggs.

Some breadcrumbs.

A little chopped parsley.

4 fried croutons or toast.

A little butter.

1 dessertspoonful minced ham.

Pepper and salt.

Butter some teacups and sprinkle them with the parsley. Add a little pepper and salt, and into each break an egg. Cover with the mixed breadcrumbs and ham, and set them in a saucepan of boiling water for about 5 minutes. Turn them out carefully on to the croûtons or buttered toast.

Mrs. E. STEVENS.

POACHED EGGS.

When poaching eggs it will be found they cook much better if a teaspoonful of vinegar and a pinch of salt be added to each pint of boiling water.

Mrs. KATE GLITHRO,
Riseley, Beds.

SCALLOPED EGGS.

2 tablespoonsful of breadcrumbs		Salt and pepper to taste
1 teaspoonful of chopped parsley		2 ózs. of melted butter

Mix well, and put into a shallow dish. Make several hollows, and bake a few minutes. Drop an egg into each hollow, sprinkle with pepper and salt, and lemon juice, then put in the oven again until the eggs are set.

Miss JANET SMITH,
Market Harborough.

STEAMED EGGS WITH TOMATOES.

4 eggs	}	4 slices bacon
2 tomatoes		4 pieces buttered toast
2 teaspoonsful chopped parsley		1 oz. butter

Well butter 4 small dariole moulds, and sprinkle the bottom of each with chopped parsley. Into each mould carefully break an egg, and place them in a saucepan with boiling water to come half way up, and lay a piece of buttered paper on the top of each mould. Let them steam about 5 minutes, or until they set. While the eggs are cooking cut the tomatoes in half, and put them into a tin in a hot oven. Put a little piece of butter on each and cook until tender. Toast the toast and the bacon before the fire. When all are cooked trim the toast neatly, lay half a tomato on each slice. Then slip an egg carefully on to the tomato. Arrange neatly on a dish with the slices of bacon.

Miss E. E. JOHNSON, Cheyleswood.

Additional Recipes.

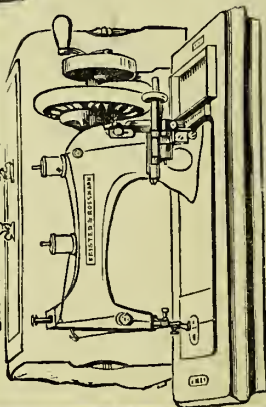
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AN EXCELLENT SALAD.

The hearts of 2 lettuces	3 small onions
2 or 3 tomatoes	1 small cucumber
1 sprig of parsley	2 dessertspoonsful salad oil
A little salt and pepper	2 dessertspoonsful vinegar

Wash the lettuces, roll them in a cloth till perfectly dry; there must be no water or moisture left in them or the salad is spoilt. Slice them finely, chop the onions and parsley as small as possible, slice the cucumber, add to these ingredients the salad oil, vinegar, salt and pepper, mix very thoroughly, slice the tomatoes and lay them on the top of the salad.

Mrs. CRICK, Nine Springs.

BAKED TOMATOES.

6 even-sized tomatoes	$\frac{1}{2}$ oz. butter
1 oz. bread crumbs	1 teaspoonful chopped parsley
1 oz. bacon (or cheese)	Pepper and salt

Cut small piece out of each tomato, and scoop out some of the pulp, mix the bacon, chopped parsley, bread crumbs, butter (melted), pepper, salt, and some of the pulp; fill tomatoes with this, put on buttered tin, bake in moderate oven for 15 or 20 minutes.

Mrs. THOMPSON, Weedon Road.

MAYONNAISÉ SAUCE.

2 yolks eggs	}	$\frac{1}{2}$ teaspoonful salt
1 teaspoonful mixed mustard		$\frac{1}{4}$ teaspoonful pepper
1 gill salad oil		1 tablespoonful vinegar
1 teaspoonful Tarragon vinegar		

Put seasoning into eggs, work together with a wooden spoon or whisk, add the oil by drops; when the oil has been added, put in the vinegar also by drops; always stir one way.

Mrs. MANWARING, Durley Hall,
Bournemouth.

PARSNIP FRITTERS.

Pare and boil the parsnips until quite tender, 20 minutes or so, drain away water, put in basin and crush to a paste; add 2 tablespoonsful of flour, 1 teaspoonful of salt, $\frac{1}{2}$ teaspoonful pepper, 1 egg beaten, and about 1 teacupful of milk, beating all the while until a thick batter is made, fry in a little good clarified dripping, which when hot drop batter into it by tablespoonsful at a time. A nice accompaniment to roast beef or mutton.

Mrs. FLEEMING, Wolverhampton.

SALAD DRESSING.

$\frac{1}{2}$ pint cream	}	2 tablespoonsful vinegar
3 eggs (yolk)		2 tablespoonsful castor sugar
1 tablespoonful mustard		A little salt

Boil cream and sugar together, mix the mustard with a little water and a pinch of salt; beat up the yolks of eggs well, then add to the mustard, and mix well together, then add the mixture to the boiled cream, and thicken over the fire like custard. When *quite cold* add the vinegar, a few spots at a time, and mix well. (Will keep twelve months if corked up in a bottle).

Mrs. OLNEY, The Drive.

SALAD MIXTURE.

Boil 2 eggs for 12 minutes, and put them in a basin of cold water for a few minutes ; the yolks must be quite cold or they will not incorporate with the ingredients. Rub yolks through a sieve with a wooden spoon, and mix with a tablespoonful of water, or fine double cream, then add 2 tablespoonsful of oil or melted butter ; when these are well mixed add by degrees a teaspoonful of salt, or powdered lump sugar, and the same of mustard ; when these are smoothly united, add very gradually 3 tablespoonsful of vinegar, rub in with other ingredients until thoroughly mixed. Cut up the white of the eggs and garnish the top of salad.

Mrs. E. M.

SCALLOPED TOMATOES.

Put into a buttered pie-dish a layer of bread crumbs, mixed with small pieces of butter, then a layer of sliced tomatoes sprinkled with a little sugar, repeat the bread crumbs and tomatoes until the dish is full, taking care to have the bread crumbs and butter at the top. Moisten with a little water and bake half an hour. Serve hot as a vegetable.

Mrs. ELLIOTT, Church Brampton.

STEWED CELERY.

2 sticks celery | salt

Wash the vegetable well, and cut away all the coarse outer stalks ; cut the white part into lengths, put these into boiling water, and boil until quite tender ; drain as dry as possible, and put into a hot vegetable dish. Have ready some good white sauce, and pour it over the celery.

Miss ALLAN, Scotland.

STEWED SPANISH ONION.

Skin the onions, plunge into boiling water, and cook slowly till tender ($1\frac{1}{2}$ to 2 hours), pour water off, mix 1 oz. of butter, $\frac{1}{2}$ oz. flour, and $\frac{1}{2}$ pint milk, stir while it boils and thickens for 5 minutes. Having well drained the onions, make them hot in the sauce, served with chopped parsley scattered over.

Mrs. J. H. CLARK.

TOMATO SALAD.

4 tomatoes.		A little pepper
$\frac{1}{2}$ teaspoonful sugar		1 yolk of egg
$\frac{1}{4}$ teaspoonful salt		1 tablespoonful cream
$\frac{1}{2}$ teaspoonful mustard		1 tablespoonful vinegar

Peel and slice the tomatoes, and lay them in a dish; then mix the sugar, salt, mustard, and pepper with the cream, add the yolk of egg, and then add gradually the vinegar, and pour over the tomatoes.

Mrs. J. R. JACKSON, 31, East Park Parade.

TOMATO SAUCE (Store):

8 lbs. tomatoes		2 oz. peppercorns
2 large Spanish onions		$\frac{1}{2}$ oz. cloves
2 lbs. Demerara sugar		$\frac{1}{4}$ lb. allspice
5 oz. salt		$1\frac{1}{4}$ pints vinegar
1 small saltspoonful cayenne		

Cut tomatoes into slices and put them into a saucepan, with the other ingredients (the spice to be tied loosely in muslin), boil gently for 2 hours; stir frequently to keep them from burning, rub through a fine sieve, and as soon as the pulp is cold bottle securely. This sauce will keep for a year or longer.

Mrs. TEBBUTT.

ANCHOVY PASTE.

The yolks of 3 eggs		$\frac{1}{4}$ lb. butter
6 tablespoonsful anchovy paste		

Simmer all together a few minutes over the fire, stirring all the time.

Miss ABBOTT,
York Road.

Miss STANTON,
Ellesmere House.

CUCUMBER SAUCE.

1 medium-sized cucumber		½ gill of whipped cream
1 gill of Mayonaise sauce		1 tablespoonful Tarragon vinegar
A pinch of salt and castor sugar		

Cut the cucumber into dice, cook in a little salted water until tender, rub through a hair sieve. When cold add it to the the Mayonaise sauce, cream, &c., and colour with a *very* few drops of sap green ; it should have only the *faintest* tinge of green. Serve cold with hot or cold salmon.

Mrs. A. H. JONES, Harpenden.

BEET-ROOT SAVOURY (Cold).

Cut some nicely-shaped rounds of boiled beet-root, about as thick as a biscuit ; use any Mayonaise sauce, or nice salad-dressing you may have left, but if not fairly thick it should be thickened with yolk of hard-boiled egg. Mix in some chopped capers, olives, or anchovies, and a very little spring onion (if liked) ; pepper, salt, and almost anything nice and savoury may be used. Spread fairly thick on the beet-root, cover with a slice of hard-boiled egg, put a caper or half an olive on the top. This savoury is very good.

Mrs. A. H. JONES, Harpenden.

DEVONSHIRE TOAST.

Fry the square croûtons of bread in butter, spread thinly with bloater paste, cover with clotted or whipped cream, garnish with finely-shredded bloater and minced olives.

Mrs. A. H. JONES, Harpenden.

SAUCE FOR COLD MEAT OR SALAD.

Chop about 1 teaspoonful of onion very fine, mix very smoothly with a piece of butter the size of a walnut, till the butter becomes quite creamy, add a teaspoonful of made mustard, and a little salt and pepper, nearly a teaspoonful of pounded sugar, and a tablespoonful of milk. When thoroughly mixed, add slowly a small tablespoonful of vinegar and again mix well.

TOMATOES AUX ŒUFS.

Cut 3 or 4 of the round smooth tomatoes in halves, lay in a baking tin with a little butter, bake till tender, but do not allow them to lose their shape, Scoop out a good portion of the centre of each, break 2 eggs into a small saucepan, add a piece of butter the size of a large walnut, a wineglassful of milk, 2 mushrooms minced very finely (they should have been just cooked in a little butter), salt and pepper; whisk over the fire till thick and creamy; fill the tomatoes with the mixture, serve very hot, decorated with a sprig of parsley. A dessertspoonful of grated cheese can be added if liked, instead of the mushrooms.

Mrs. A. H. JONES, Harpenden.

WORCESTER SAUCE.

$\frac{1}{2}$ gallon vinegar		1 oz. cayenne pepper
1 bottle India soy		1 tablespoonful salt
$\frac{1}{2}$ lb. treacle		1 oz. garlic

Let the whole stand 10 days in a stone jar, stir 3 or 4 time daily, then strain and bottle.

Mrs. J. W. GREEN, Wellington Place.

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PUDDINGS.



A GOOD WINTER PUDDING.

5 ozs. flour		$\frac{3}{4}$ pint of milk
2 ozs. of suet		1 egg
4 ozs. of raisins		2 ozs. of sugar

Make a batter with the flour, egg, and milk, then stir in the suet and sugar, and pour into a well-greased baking-tin. Then shake over the stoned raisins so that they are evenly distributed. Bake very gently for $1\frac{1}{2}$ hours. Turn out and shake sugar over.

M. A. J.

A LIGHT PUDDING.

4 ozs. flour		2 ozs. butter
2 ozs. sugar		1 teaspoonful baking powder
1 egg		A little milk

Beat all well together and steam for 1 hour and ten minutes. Do not raise the lid of saucepan until it is cooked.

Mrs. MATSON, Northampton.

AMBER PUDDING.

6 apples, large		3 ozs. of sugar
3 eggs		3 ozs. of butter
1 lemon		Puff paste

Peel the apples, core and cut into slices, put in a stewpan with the butter, sugar, grated rind, and the juice of lemon. Stew until tender, then rub through a hair sieve

and stir in the yolks of eggs well beaten. Line a pie dish with puff-paste, pour in the mixture, and bake for 20 minutes.

Whip up the whites of eggs with castor sugar and put on the top of pudding, then decorate with dried fruit and put back in the oven until the icing is a pale brown colour.

Mrs. HENRY MARTIN, Rocklands.

AUNT LULU'S PUDDING.

$\frac{1}{4}$ lb. flour		$\frac{1}{4}$ lb. butter or dripping
$\frac{1}{2}$ teaspoonful carbonate soda		2 ozs. sugar
Pinch of salt		$\frac{1}{2}$ pint milk
1 egg		Marmalade.

Mix the dry ingredients well together, then add the egg and milk. Beat all together a few minutes. Butter a pie dish and put a layer of the mixture in. Spread a tablespoonful of orange marmalade over it. Then add another layer of the pudding, and so on, until the dish is full. Bake in a brisk oven for 20 minutes. Turn out of the dish and sift a little white sugar over.

Mrs. SIDDONS, Doddington.

AUNT MARGARET'S PUDDING.

2 ozs. butter		4 ozs. flour
2 ozs. sugar		1 egg
1 teaspoonful baking powder		1 tablespoonful milk
		Raspberry jam

Mix flour and baking powder, rub in butter and add sugar. Mix together with the egg well beaten, and the milk. Beat well together. Line bottom of pudding basin with raspberry jam, into which pour mixture. Steam for 1 hour and 10 minutes without raising lid.

Mrs. GODDARD,
Cheyney Walk.

Mrs. M. FRASER,
Colwyn Road.

Mrs. STEWART, Regent Square.

AUNT NELLIE'S PUDDING.

$\frac{1}{2}$ lb. flour		$\frac{1}{2}$ lb. suet
$\frac{1}{2}$ lb. treacle		Rind and juice of 1 lemon
2 eggs		3 tablespoonsful of cream
A few strips of candied lemon peel		

Mix well together and boil from $3\frac{1}{2}$ to 4 hours.

Mrs. J. H. MARLOW.

BAKED PLUM PUDDING.

$\frac{1}{4}$ lb. suet		$\frac{1}{4}$ lb. raisins
$\frac{1}{2}$ lb. flour		Rind of 1 lemon
1 egg		1 gill of milk
1 large teaspoonful baking powder		3 ozs. sugar
		A little mixed spice

Bake for $\frac{1}{2}$ an hour in a quick oven.

Mrs. T. WARD, Lewes.

BAKED RAISIN PUDDING.

6 ozs. flour		2 ozs. suet
2 ozs. raisins		2 ozs. sugar
1 egg		1 teaspoonful baking powder
A little milk		

Mix into a stiff mixture, put into a well-greased pie-dish. Bake $\frac{1}{2}$ an hour.

Mrs. J. H. MARLOW,
The Woodlands.

BEDFORDSHIRE PUDDING.

3 ozs. of lard or dripping		2 eggs
6 ozs. of flour		1 tablespoonful of sugar
2 ozs. of currants		2 ozs. raisins or sultanas
$\frac{1}{2}$ pint of milk		

Mix flour and lard into a paste with cold water, and line a dish or basin. Beat eggs, add sugar, currants, raisins, and lastly milk. Pour into the dish and bake $\frac{3}{4}$ of an hour. Can be eaten hot or cold.

Mrs. W. V. PHILLIPS, Hackleton.

BERLIN BUN PUDDING.

1 tablespoonful of butter		2 well-beaten eggs
3 tablespoonsful of sugar		2 teaspoonsful cream of tartar
8 tablespoonsful of flour		
1 teaspoonful carbonate of soda		

Mix the butter, sugar, and eggs, then add the flour, and lastly the cream of tartar and soda, which have been previously dissolved in a little milk. Butter a pie dish, put in half the mixture, then a layer of jam and the remainder of the pudding.

Miss HIGGINS, Preston Deanery.

BISCUIT PUDDINGS.

Weigh 2 eggs in the shells, allow an equal quantity of sugar, flour, and butter. Beat the butter to a cream, add the eggs, well beaten, then sugar, and lastly the flour. Beat a few minutes. Fill some cups half full and bake 20 minutes. Serve with sauce.

Miss LEWIS, Margate.

BUFFALO BILL PUDDING.

1 teacupful ground rice		1 egg
1 teacupful flour		Weight of egg in butter or lard
1 teacupful white sugar		
$\frac{1}{2}$ teacupful milk		2 teaspoonsful baking powder
		Preserve.

Mix all the ingredients together except the preserve. Bake on 2 plates. When cooked, spread the preserve on one, and press the other lightly on top.

Mrs. ASHBY, Watford Lodge.

BUSH PUDDING.

$\frac{1}{2}$ lb. flour		$\frac{1}{4}$ lb. beef suet
$\frac{1}{2}$ lb. currants		$\frac{1}{4}$ lb. treacle
$\frac{1}{2}$ pt. milk		2 or 3 pinches carb. of soda

Mix the dry ingredients thoroughly, dissolve the treacle in the milk, then work all together. Boil 3 hours.

ANONYMOUS, but proved.

BUTTERMILK PUDDING.

3 teacupsful of flour		2 tablespoonsful of sugar
1 teaspoonful of carbonate of soda		Buttermilk

Mix the dry ingredients with enough buttermilk to make a thick batter. Butter a deep pie-dish, spread a layer of jam on the bottom and pour the batter on the top, leaving room for it to rise. Put a small piece of butter on the top, and bake half or three-quarters of an hour.

M.M.B., Aberdeen.

CABINET PUDDING.

4 sponge cakes		2 ozs. ratifias
2 ozs. macaroons		4 eggs
1 pt. milk		2 ozs. stoned raisins or preserved cherries

Boil a pint of milk, make it sweet with lump sugar which has been rubbed over the outside rind of a lemon. When the milk is partly cool, add the eggs well beaten, butter a mould or basin (a plain round basin is best), stick in butter the raisins or cherries, slice the sponge cakes, and place in basin with ratifias and macaroons, pour eggs and milk over, steam two hours and serve with sweet sauce.

Mrs. ROBINSON,
St. Matthew's Parade.

CAKE PUDDING.

$\frac{3}{4}$ lb. of flour		3 ozs. of lard
2 heaped teaspoonsful of baking powder		6 ozs. of currants
2 eggs		2 ozs. of lemon peel
		4 ozs. of sugar
		A little milk

Rub the lard into the flour, to which the baking powder has been added, add sugar, currants, and lemon peel, mix into a very stiff paste with the three eggs well beaten, and a little milk, put in a well-greased basin and boil not less than 3 hours.

This is a good Sunday pudding, as the dry ingredients

can all be mixed the day before, leaving little to do to finish it.

Mrs. SMITH, Coventry Road,
Market. Harborough.

CANARY PUDDING.

The weight of 3 eggs in sugar		3 eggs
The weight of 3 eggs in butter		The weight of 2 eggs in flour
		The rind of 1 small lemon
		Sweet sauce

Melt the butter, but do not allow it to oil, add the sugar and finely-minced lemon peel, gradually dredge in the flour. Keep the mixture well stirred. Whisk the eggs, add these to the pudding, and beat well until thoroughly blended. Put into a buttered mould or basin and boil two hours. Serve with sweet sauce.

Mrs. E. SAUNDERS,
Newport Pagnell.

Mrs. GILES,
Kingsley Park Terrace,

Mrs. E. LEWIS, Oaklands.

CARROT PUDDING.

$\frac{1}{2}$ lb. flour		4 ozs. brown sugar
6 ozs. raisins		4 ozs. mashed carrot
6 ozs. currants		4 ozs. mashed potatoes
4 ozs. suet		1 tablespoonful of treacle
		2 ozs. of candied peel.

Boil 4 hours.

Miss RUBY HEYGATE.

CASTLE PUDDING.

2 eggs		Weight of 2 eggs in flour,
1 teaspoonful baking powder		butter, and castor sugar

Bake $\frac{1}{4}$ hour in well-buttered tins.

Miss DOROTHY CASH.

CHRISTMAS PUDDING.

1½ lbs. breadcrumbs
 2 lbs. of currants
 ¼ lb. of candied peel
 ½ a grated nutmeg
 2 lbs. of sugar

1 lb. of suet
 2 lbs. of raisins
 ½ lb. of flour
 6 eggs
 Juice of 2 lemons

Some new milk

Mix well the dry ingredients, then add the fluids and mix thoroughly.

This quantity fills 5 moulds. Boil 24 hours, leave on the buttered paper that is put over before boiling, tie on dry pudding cloths and they will keep good for a year.

TESTED FOR FORTY YEARS.

CHOCOLATE PUDDING.

4 ozs. chocolate
 1 pt. milk
 8 ozs. fine breadcrumbs

1 dessertspoonful castor sugar
 1 teaspoonful essence of vanilla
 2 eggs

Dissolve the chocolate in the milk over the fire, add the sugar and vanilla and pour over the breadcrumbs. When this mixture is cool, stir in the yolks of the eggs, and the whites previously beaten to a froth. The latter should be put in as lightly as possible consistently with being well mixed. Pour into a buttered basin and steam 1 hour.

Mrs. MITCHELL.

COCOANUT PUDDING.

4 id. sponge cakes
 2 ozs. castor sugar
 1 oz. ratafias

4 ozs. grated cocoanut
 (dessicated)
 2 ozs. butter

1 pt. of custard.

Crumble sponge cakes and mix with the cocoanut and sugar, melt the butter and mix with the above, then pour custard over. Butter a dish or mould, line with the ratafias and gently pour in the mixture. Bake in a moderate oven for half an hour. To be turned out when cold. It makes a pretty supper dish.

Mrs. FAIRWEATHER, Burns Street.

CRYSTAL PUDDING.

4 ozs. butter		2 eggs
4 ozs. flour		1 teaspoonful baking powder
2 ozs. sugar		Marmalade

Mix butter to a cream, add sugar and flour, then eggs, put in the marmalade and lastly, stir in the baking powder. Mix well and put in a buttered mould, steam for 2 hours, and serve with melted butter.

Mrs. HORRELL, Raunds.

DATE PUDDING.

$\frac{1}{4}$ lb. breadcrumbs (or crusts)		1 egg
$\frac{1}{4}$ lb. flour		2 ozs. sugar
$\frac{1}{4}$ lb. suet		1 lb dates
1 teaspoonful baking powder		A little milk

Mix the dry ingredients, stone and chop dates, then mix all together with egg and milk, put into a well-greased basin with buttered paper on top, and steam for 3 hours.

LEMON SAUCE.

TO SERVE WITH DATE PUDDING.

$\frac{1}{2}$ pint water		1 tablespoonful flour
Juice and rind of 1 lemon		A little butter

Sweeten to taste, Mix as ordinary sauce.

Mrs. TOWERS,
St. Matthew's Parade.

EVE'S PUDDING.

Three large apples cored and chopped, with their weight in breadcrumbs, sultanas, suet, and sugar		Season with grated rind of lemon and nutmeg
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Mix all these ingredients together, then stir in 6 well-beaten eggs with the juice of half a lemon, put into a basin and boil 3 hours.

Mrs. DUNKLEY, Sheep Street.

EMPRESS PUDDING.

Plums or damsons		Sugar
Bread and butter		Custard
	Milk	

Cut sufficient bread and butter for two layers in the dish, sprinkle with sugar, and fill up the dish with fruit. Pour over 2 tablespoonsful of milk, cover with another dish, and bake in a moderate oven for 30 minutes. When half cooked pour over $\frac{1}{2}$ pint custard and serve hot.

Mrs. PURSER,
Elstow House, Marriott Street,
Northampton.

FIVE MINUTES' PUDDING.

$\frac{1}{2}$ teacupful ground rice		$\frac{1}{2}$ teacupful flour
$\frac{1}{2}$ teacupful castor sugar		1 teaspoonful baking powder
1 egg		Jam

Mix thoroughly the 4 dry ingredients, add the egg, well-beaten, put in a flat buttered tin and bake in a brisk oven for 5 minutes. When cooked spread with jam, roll, and serve with custard.

Mrs. CAVE, Staverton.

FIG PUDDING.

1 lb. figs, shredded fine		$\frac{1}{2}$ lb. suet, chopped small
6 ozs. breadcrumbs		Grated rind of 1 lemon
3 eggs, well-beaten		Milk

Mix ingredients together with sufficient milk to make it of proper consistency. Boil 3 hours.

Miss S. J. MOORE, Denmark Road.

ANOTHER FIG PUDDING.

4 ozs. flour		4 ozs. breadcrumbs
4 ozs. suet		4 ozs. sugar
4 ozs. figs		Pinch of salt.
1 egg		Pinch of carbonate of soda
	1 teaspoonful baking powder	

Measure flour into a bowl, add salt, &c., shred and chop

suet, mix with flour. Cut up figs, add breadcrumbs, egg, and stir with a little milk or water. Pour into a pudding dish, greased and buttered. Cover with paper, and steam for 2 hours.

Miss M. ADNITT.

FIG PUDDING.

$\frac{1}{2}$ lb. figs		$\frac{1}{4}$ lb. butter
2 eggs		$\frac{1}{4}$ lb. flour
1 small teaspoonful baking powder		$\frac{1}{4}$ lb. sugar

Stew the figs 1 hour until tender, then put into buttered pie dish. Beat butter and sugar to a cream, add the eggs, well beaten. Mix, add the flour and baking powder. Pour this mixture on to the figs, and baked in a moderate oven for $\frac{1}{2}$ or $\frac{3}{4}$ of an hour.

Miss M. WRIGHT, Gill Moss, West Derby.

FREE KIRK PUDDING.

2 tablespoonsful raisins		2 tablespoonsful breadcrumbs
2 tablespoonsful ground rice		2 tablespoonsful flour
2 tablespoonsful currants		2 tablespoonsful suet
2 tablespoonsful sugar		$\frac{1}{2}$ teaspoonful mixed spice
		$\frac{1}{2}$ teaspoonful carbonate of soda

Stone raisins, well wash currants, chop suet fine. Mix all well together, then mix with a little milk in which the carbonate of soda has been dissolved. Boil in a well greased mould for 2 hours.

Miss J. MILLS.

FRENCH CARAMEL PUDDING.

1 pint milk		Some sugar
6 yolks and 2 whites of eggs		Flavouring
		1 tablespoonful water

Put 1 pint of milk in an enamelled saucepan, with sugar to sweeten, and let it come slowly to the boil. At the same time put in a tin mould 3 lumps of sugar, and 1

tablespoonful of cold water, and set it on the fire to burn brown. Then pour a very little of it into the milk to flavour it (unless flavoured with vanilla, &c.), and let the rest of the burnt sugar run all over the mould, and leave to keep warm. Break into a basin the eggs, and beat slightly, and add by degrees the hot milk; stir all together, then strain it into the mould. Cook it 1 hour standing in a pan of boiling water, or bake it $\frac{1}{2}$ an hour in the oven. Serve either hot or cold. If hot, with sauce made of burnt sugar and water.

Miss WAKE,

The Rectory, Courteenhall

FRENCH FRITTERS.

$\frac{1}{2}$ pint water
5 ozs. flour
3 ozs. butter

1 oz. sugar
1 piece of the rind of lemon
Pinch of salt

5 eggs.

Warm the water, then add butter, sugar, salt, and peel. Bring it to boiling point, then put aside. Mix flour and stir well over the fire till it be quite dry like a paste. Add eggs one by one, beat the mixture well, and keep firm. Take 1 teaspoonful of mixture and drop into hot fat, but not too hot. Fry till brown, drain and sprinkle with castor sugar. Serve with stewed fruit or raspberry syrup.

Mrs. LEVY.

FRENCH PANCAKES OR SAUCER PUDDINGS.

2 eggs
2 ozs. butter

3 ozs. flour
3 ozs. sugar
 $\frac{1}{2}$ pint milk

(This quantity makes four pancakes).

Grease 4 saucers and divide the mixture into them.

Bake for 15 minutes or more. Pile one on the top of the other, spreading jam between them.

Miss EVANS,
Billing Road.

Miss BOGLE,
The Castle Hall.

GINGERBREAD PUDDING.

6 ozs. suet		$\frac{1}{2}$ teaspoonful ground ginger
6 ozs. flour		Rind of lemon grated
6 ozs. treacle		Teaspoonful baking powder
1 egg		2 tablespoonsful of milk

Mix flour and suet together, add the baking powder, then add the treacle, egg (well-beaten), also the grated rind of lemon and a little milk. Boil for 3 hours and serve with sauce.

Mrs. SCRIVENER,
Parkside, Wantage Road.

GREEN GOOSEBERRY PUDDING.

Pick, wash, and stew 1 lb. of gooseberries with sugar, and $\frac{1}{2}$ a teacupful of water. When nearly cold mix in $\frac{1}{4}$ lb. of grated breadcrumbs, and blend 2 well-beaten eggs with the other ingredients. Add more sugar if needed. Line a pie dish with pastry, put in the mixture and bake.

Apple pudding may be made this way.

Mrs. UNDERWOOD, Victoria Road.

HANNAH MORE'S PUDDING.

6 ozs. apples		6 ozs. currants
6 ozs. sugar		6 ozs. beef suet
6 ozs. breadcrumbs		6 ozs. raisins
6 eggs		3 ozs. mixed peel
		Half a nutmeg, grated

Peel, core, and chop apples; stone and chop raisins; chop suet. Mix all together. Boil in a well-buttered quart mould for 3 hours.

This pudding should be mixed the day before it is cooked.

Miss J. MILLS.

HARBOROUGH PUDDING.

1 teacupful of flour		1 teaspoonful baking powder
1 dessertspoonful of sugar		1 egg
$\frac{1}{2}$ teacupful of suet		Some peel
		A little milk

Mix well the dry ingredients, add the egg and sufficient milk to make into a dough. Put into a round tin, well greased, and bake 20 minutes.

Mrs CLARK, Fairlawn.

ITALIAN PUDDING.

3 oz. sponge cake or bread-		pint of milk
crumbs		Rind of lemon
1 lb. apples		2 eggs
1 oz. butter		2 ozs. sugar

Peel and core the apples, put in saucepan with half the sugar, grated rind of lemon, 3 tablespoonsful of water. Stew until tender, beat smooth with fork, add butter. Whisk yolks of eggs and remainder of sugar and milk. Grease pie dish, put layer of crumbs and stewed apple alternately, pour in custard. Bake in moderate oven. Whip whites of eggs and pile on top.

Mrs. KIRBY.

JENNY LIND PUDDING.

$\frac{1}{2}$ lb. flour		$\frac{1}{4}$ lb. ground rice
$\frac{1}{4}$ lb. white sugar		3 ozs. butter or lard
1 egg		3 teaspoonsful baking powder
		A little milk

Mix well and bake $\frac{1}{2}$ an hour.

Miss M. E. STEEL,
Southsea.

JUBILEE PUDDING.

$\frac{1}{2}$ pint cream.		1 oz. angelica.
1 oz. preserved ginger		$\frac{1}{2}$ of French leaf gelatine.
1 tablespoonful syrup		1 oz. preserved apricot.
from the ginger.		1 oz. preserved cherries.
2 ozs. castor sugar.		

Whip the cream stiffly, then add the fruit chopped up, the sugar, syrup, and gelatine. Mix all well together and pour into a mould.

The gelatine must be dissolved in a little water over the fire and mixed with the cream, stirring well to prevent lumps.
Miss DAWKS, Billing Road.

LEAMINGTON PUDDING.

The weight of 2 eggs in		1 small teaspoonful carbonate
flour, sugar & butter.		of soda.
1 tablespoonful jam.		A little baking powder.
2 eggs.		

Beat the butter to a cream, gradually add the flour, having mixed the soda with it. Then sugar, baking powder, and eggs, well-beaten, and lastly the jam. Beat well and steam in a buttered mould for 2 hours. Serve with custard poured over.

Mrs. LEE, Sunnylands.

LEMON PUDDING.

6 oz. breadcrumbs.		$\frac{1}{4}$ lb. suet.
$\frac{1}{4}$ lb. sugar.		2 small lemons.
2 eggs.		A pinch of salt.

Mix together the shredded suet, breadcrumbs, grated rind of lemons and sugar. Moisten with the eggs and lemon juice. Keep the mixture rather dry. Steam for $3\frac{1}{2}$ hours. Serve with sweet sauce flavoured with lemon. This pudding may also be baked, and will take about $1\frac{1}{2}$ hours.

Mrs. T. D. LEWIS, Hillside.

LEMON PUDDING.

1 tablespoonsful cornflour.		1 lemon rind (grated) and juice.
Yolks of 2 eggs.		1 teacupful of sugar.
2 teacupsful of water.		

Mix the cornflour with the water, add yolks of eggs, lemon, and sugar. Just bring these to the boil, take them off and stir well. Cut up four sponge cakes into thin slices and put mixture on every layer. Beat whites with a little castor sugar to a stiff froth, and put on top when the pudding is cold.

Mrs. BUXTON,
The Elms, Abington Park.

LEMON PUDDING.

2 eggs.		1 pint of water.
The grated rind and juice of 1 large lemon.		1 teacupful sugar.
2 tablespoonsful cornflour.		A little milk.
Jam.		

Put the cornflour into a basin, add a little milk to make it a paste, then mix with the boiling water. When the cornflour is cool add the egg, sugar, and lemon; stir well together. Line the sides of a pie dish with pastry, and put a layer of jam on the bottom, pour into the dish the other ingredients, and bake for about 20 minutes. Serve cold.

Mrs. W. UNDERWOOD.

LEMON RICE PUDDING.

2 tablespoonsful rice		1 lemon.
1½ pints milk.		Sugar to taste.
2 eggs.		A small piece of butter.

Stew the rice in the milk with the sugar and butter. When cooked and cool add the yolks of the eggs, and grated rind of the lemon. Make a meringue of whites of eggs and sugar, and juice of lemon. Heap over the rice, and bake in a moderate oven until lightly brown.

GOOD HOT OR COLD.

MANCHESTER PUDDING.

1 pint milk	2 eggs
$\frac{1}{4}$ breakfastcupful of bread-crumbs	Jam
	Rind and juice of 1 lemon

Boil the milk and pour it over the breadcrumbs, lemon rind, and sugar to taste. Let it stand until cold. Add the yolks of the eggs, and bake in a pie dish $\frac{1}{2}$ an hour. When cold spread a layer of jam on the top. Whisk the whites of the eggs to a stiff froth, sweeten them with sugar, and the whole of the lemon juice, and pile them over the jam.

Mrs. ADAMS, Bugbrooke.

MARMALADE PUDDING.

$\frac{1}{4}$ lb. breadcrumbs	2 ozs. flour
$\frac{1}{2}$ lb. marmalade	1 egg
$\frac{1}{4}$ lb. beef suet	1 teaspoonful baking powder
	A little salt

Chop the suet, put into a basin with flour and breadcrumbs, beat the egg, add it to the marmalade, pour to the dry ingredients and mix thoroughly. Pour into a greased basin, cover with greased paper, steam for 2 hours.

Mrs. GOATLEY, Southsea.

MARMALADE SAUCE.

$\frac{1}{2}$ pint of water	1 tablespoonful cornflour
3 dessertspoonsful marmalade	1 dessertspoonful castor sugar
	A little milk and butter

Mix the cornflour with the milk, pour on the boiling water, then add the marmalade, sugar, and a little butter. Put into a saucepan and bring it to a boil.

MALACROFF PUDDING.

$1\frac{1}{4}$ lbs. flour	1 oz. peel
$\frac{1}{4}$ lb. suet	1 lb. sugar, leaving out some for sweet sauce
$\frac{1}{4}$ lb. currants	
2 teaspoonsful carbonate soda	

Mix well with enough milk to make a stiff batter, boil in a cloth tied loosely, for 3 hours.

Mrs. SIDDONS, Doddington.

MARLBOROUGH PUDDING.

Cut very fine 1 oz. candied orange peel. lay it at the bottom of a dish lined with rich puff paste, then mix and pour over the peel 3 ozs. butter (melted), 3 ozs. castor sugar, and the yolks of 3 eggs well beaten. Bake from $\frac{3}{4}$ of an hour to 1 hour.

Mrs. HIGGINS, Parade.

MAYOR'S PUDDING.

Butter a mould and fill it with sponge cakes (or Swiss buns). Boil 1 pint of milk flavoured and sweetened, and pour boiling on to 2 well-beaten eggs : pour this into the mould, put on a lid of cakes, and steam 1 hour.

Mrs. KINGHAM, Billing Road.

MENAGERIA PIE.

2 ozs. of butter		2 ozs. castor sugar
2 yolks of egg		1 white of egg
Grated rind and juice of 1 lemon		

Beat the butter to a cream, mix with 2 ozs. of castor sugar, the yolks of 2 eggs, and the white of 1, well whisked, and the grated rind of the lemon. When these are thoroughly mixed, add the strained juice of the lemon, be careful to pour it in gently down the side of the basin, and stir all the time. Put the mixture into a dish covered with paste, and bake in a quick oven.

Mrs. ARKELL, Stafford.

NEAPOLITAN PUDDING.

Macaroons.
Sponge cakes.
Candied cherries, or
Greengages.

Apricot jam.
Bright jelly.
1 pint of rich custard.
 $\frac{1}{2}$ oz. of isinglass.

Arrange the macaroons at the bottom and round the sides of a buttered mould. Spread the sponge cakes with jam, pour on a pint of rich custard (into which has been dissolved $\frac{1}{2}$ an oz. of isinglass) while it is hot, and cover the mould tightly, setting it aside to become cold and stiff. When turned out put some bright jelly around the base, and ornament the top with the cherries or greengages.

L. A. E.

OATMEAL PUDDING.

$\frac{1}{4}$ lb. bread crumbs
 $\frac{1}{4}$ lb. suet
 $\frac{1}{4}$ lb oatmeal

1 egg
1 pint of milk
A little salt and nutmeg

Pour the milk nearly boiling on to the bread and oatmeal; when cold add the other ingredients, mix well, and boil 3 hours.

Miss BOOTH.

OAKLANDS PUDDING.

4 sponge cakes (stale) | 1 pkt. lemon jelly

Cut up the sponge cakes into pieces 1 inch square; melt and prepare the jelly: rinse the mould with cold water; put first a layer of sponge cake, then jelly, until all is used up. Allow it to set, then serve with whipped cream.

Mrs. E. LEWIS,
Oaklands.

ORANGE PUDDING.

2 ozs butter
3 ozs. castor sugar
4 ozs. flour

1 oz. ground rice
2 eggs
1 teaspoonful baking powder

Rind of 2 oranges, juice of 1

Beat the butter to a cream, add the dry ingredients, moisten with the beaten eggs, stir in orange rind and juice, then baking powder, pour into well-buttered mould, and steam $1\frac{1}{2}$ hours.

Orange Sauce to serve with it.

Peel some orange rind on to $1\frac{1}{2}$ oz. of loaf sugar, put this in saucepan with 1 gill of orange juice, and the same quantity of water, thicken with 1 teaspoonful of cornflour, boil up and use.

Miss E. ABBOT, York Road.

ORANGE COCOANUT PUDDING.

$\frac{1}{2}$ pint bread crumbs		1 oz. butter
2 tablespoonsful desiccated cocoanut		2 eggs
2 tablespoonsful white sugar		$\frac{1}{2}$ a pint milk
		Grated rind and juice of 1 orange

Mix bread crumbs, cocoanut, sugar, and butter together; heat the milk, pour over the above, and leave to cool. Beat up the eggs with juice and rind of orange; mix this with other ingredients, and bake in a shallow dish. If liked, it may be served with jam or whipped cream.

Mrs. GOODFELLOW, Llandudno.

ORANGE MERINGUE PUDDING.

Mix a breakfastcupful of bread crumbs with a pint of milk; add the beaten yolks of 2 eggs, 1 ounce of butter and a little sugar, beaten to a cream, and the grated rind and juice of an orange. Bake in a buttered pie dish till firm; cover with whipped whites of the eggs, beaten firm with a little orange juice and sifted sugar; place the pudding in the oven for a few minutes till the meringue is set, and serve at once.

Mrs. KIRBY.

PARADISE PUDDING.

3 eggs
 $\frac{1}{4}$ lb. breadcrumbs
 3 oz. currants
 Salt

3 apples (minced)
 3 ozs. sugar
 The rind of $\frac{1}{2}$ a lemon
 Grated nutmeg

Boil $1\frac{1}{2}$ hours.

Miss BERTHA WILLETT.

PENMAENMAWR PUDDING.

5 ozs. of bread
 3 ozs. castor sugar
 1 oz. sweet almonds chopped
 $\frac{1}{2}$ pint of milk

3 ozs. candied cherries
 1 oz. minced pistachio nuts
 3 eggs
 Grated rind of lemon

Cut the bread into dice about one-third of an inch square, soak in sweetened lemon juice slightly diluted with water. Let it stand for an hour ; add cherries cut in half, lemon rind, almonds, and half the pistachio nuts ; beat up the eggs, add the milk (boiling) to them, and pour over the other ingredients.

Grease a mould and sprinkle with the remainder of pistachio nuts, pour the mixture in and cover with greased paper; steam for at least 2 hours. Serve with custard poured round.

Mrs. MILLIGAN, Ardmae, Northampton.

PINEAPPLE PUDDING.

$\frac{1}{2}$ tin pineapple chunks
 2 ozs. of butter
 $1\frac{1}{2}$ ozs. of sugar

2 ozs. of flour
 2 gills of milk
 3 ozs. of castor sugar

2 eggs

Cut the pineapple into small pieces, and put into a fancy pie dish ($1\frac{1}{2}$ pints), with a little of the syrup ; melt the butter in a saucepan, and mix in the flour till smooth ; add the milk gradually, stirring all the time, and cook for 5 minutes ; take it off the fire, add $1\frac{1}{2}$ ozs. of sugar and a little of the syrup. When cool, beat in the yolks of eggs, then pour all over the pineapple ; put into the oven to set, then beat the whites of eggs to a stiff froth, add

the castor sugar, pile this roughly on the top, sift over sugar, and bake for 20 minutes, or until crisp.

Mrs. SMITH, Thrapston.

PLAIN PANCAKES.

2 eggs
A pinch of salt
Lemon

2 ozs. of flour
Milk
A small piece of butter

Beat the eggs well and stir into the flour till perfectly smooth, add the salt and the milk slowly till it is a smooth batter; make a small fry pan hot and put in the butter to melt; just cover pan with batter, and fry a nice brown one side, sprinkle a few currants on, turn over and fry the other side, then roll and serve at once, with lemon and castor sugar.

MISS CARTER.

PORRIDGE.

1 pint water

3 tablespoonsful oatmeal
Salt to taste

Put salt into water, and when boiling sift in oatmeal, stirring at the same time. Boil for 30 or 40 minutes, stirring frequently.

Mrs. COOPER.

PRUNE PUDDING.

6 ozs. breadcrumbs
4 ozs. suet
2 ozs. sugar

$\frac{1}{2}$ lb. prunes
1 lemon
2 eggs
 $\frac{1}{4}$ pint of milk

Mix the minced suet with the breadcrumbs, add the sugar and the stoned and chopped prunes, grate the lemon peel, and add with the strained juice. Beat up the eggs in the milk, and mix well with the other ingredients. Butter a mould or basin, pour in the mix-

ture, and cover with buttered paper. Steam for quite 3 hours, and serve with plain sweet sauce.

Mrs. GOODFELLOW, Llandudno.

QUEEN'S PUDDING.

1 pint milk		1 teacupful sugar
$\frac{1}{2}$ pint breadcrumbs		2 lemons
		2 eggs

Soak the crumbs in the milk, add the grated rind of the lemons, half the sugar, and the yolks of the eggs. Bake in a cool oven till set, and take out to cool. Well beat the whites of the eggs with the rest of the sugar and the juice of the lemons. Pile roughly on the top of the pudding, and brown in the oven.

Mrs. CHAMBERLAIN,
Abington Park Parade.

QUEEN'S FRUIT PUDDING.

penny sponge buns		$\frac{1}{2}$ pint custard
Some well-stewed fruit		Whites of 2 eggs

Slice the buns and place a layer at the bottom of a pie-dish, soak with custard, cover with stewed fruit, then another layer of sponge cake and custard. Repeat until the dish is filled. Whisk the whites of eggs stiffly, add a small tablespoonful of castor sugar, and pile on the top of pudding. Sprinkle with fine sugar and place in the oven to set.

Mrs. PERRY, Waterloo.

RASPBERRY SAUCE.

2 tablespoonsful of jam		The juice of $\frac{1}{2}$ lemon
1 oz. of loaf sugar		1 teacupful of water

Put all into a small saucepan and boil slowly for 15 minutes without stirring, taking off the scum as it rises. Strain to make the same clear, if liked.

Miss TODD, Oundle.

RICHMOND PUDDING.

1 teacupful of flour

1 teacupful of jam

1 teacupful of suet

1 teaspoonful carb. soda

Mix these ingredients with 1 egg, and boil for 1 hour.

MISS ELLEN HANCOCK,
Riseley, Beds.

ROTHESAY PUDDING. $\frac{1}{4}$ lb. flour $\frac{1}{4}$ lb. suet $\frac{1}{4}$ lb. breadcrumbs

1 dessertspoonful sugar

 $\frac{1}{2}$ teaspoonful vinegar

1 teacupful jam

1 teacupful milk or water

1 egg

 $\frac{1}{2}$ teaspoonful carb. soda

Mix flour, suet, breadcrumbs, and sugar, then add jam, egg, and milk. Mix well. Moisten carbonate of soda with vinegar and stir in. Steam for $2\frac{1}{2}$ hours.

Mrs. DORMER, London.

RUSSIAN PUDDING.

3 ozs. butter

1 egg

3 ozs. sugar

A few drops of vanilla

A little milk

 $\frac{1}{2}$ teaspoonful baking powder

6 ozs. flour

2 ozs. chocolate

A few drops of carmine

Beat butter and sugar to a cream, beat up the egg, and add a little flour to the creamed butter, then a little egg, and so on alternately till well beaten in. Add the vanilla and as much milk as will make a soft dough, then the baking powder. Put one-third of the mixture into a buttered mould, add carmine to another third, and the chocolate to the remainder. Put the pink portion to the first, and then the chocolate portion. Cover with a buttered paper, and steam 2 hours.

Mrs. FACER, Louise Road.

SHAPE OF FRESH FRUIT.

2 quarts red currants

A quart raspberries

Squeeze and strain the juice, put it on the fire and

sweeten to taste. Mix $2\frac{1}{2}$ ozs. cornflour or arrowroot with a little cold water, pour into the juice, and let it boil for a few minutes, then pour into moulds. This makes a delicious sweet.

M. INGLIS.

SNOW PUDDING.

3 ozs. breadcrumbs		1 oz. butter
2 ozs. sugar		2 yolks of eggs
1 pint milk		Lemon juice

Mix all together, put jam at the bottom of a buttered pie-dish, pour the mixture on it, and bake in a moderate oven until pale brown. Whisk well the whites of the eggs and pour on the top. Put in the oven again for a few minutes to stiffen.

Miss SCOTT, Pitsford.

SPONGE PUDDING.

$\frac{1}{2}$ lb. flour		$\frac{1}{2}$ lb. treacle
6 ozs. suet		1 teaspoonful baking powder
2 eggs		2 tablespoonsful milk

Well beat the eggs and add the milk to them, then mix with other ingredients. Put in mould and steam for 2 hours.

L. M. HORNSBY.

STEWED APPLES.

8 large apples		Rind of $\frac{1}{2}$ large lemon
$\frac{1}{2}$ lb. sugar		$\frac{3}{4}$ pint water

Pare and core the apples, or use them whole if preferred. Boil sugar and water together for 10 minutes, put in apples and lemon rind. Simmer gently until the apples are tender, then take them out and put in a dish. Then boil the syrup fast for 5 minutes and pour it over the apples.

Mrs. CATER,

Whitworth Road.

SWISS PUDDING.

6 tablespoonsful flour	3 ozs. lard
3 tablespoonsful castor sugar	1 teaspoonful baking powder
1 egg	A little milk
$\frac{1}{2}$ lb. jam or marmalade.	

Rub the lard into the flour, then add the other ingredients. The mixture should be rather stiff. Before putting it in a basin (which should be well buttered) put the jam or marmalade at the bottom. Steam one and a half hours.

Mrs. C. E. JEFFERY.

TANGERINE PUDDING.

4 ozs. of flour	$\frac{1}{2}$ teacupful of milk
2 ozs. of sugar	$\frac{1}{2}$ teaspoonful baking powder
1 egg	2 ozs. butter

Grease a basin and quarter fill with treacle or moist jam, then add the above mixture and steam 1 hour. Do not fill the basin, leave room to swell, and cover with greased paper.

Mrs. HOLES, Newport Pagnell.

TREACLE SPONGE.

$\frac{1}{2}$ lb. flour	1 teacupful of milk
$\frac{1}{4}$ lb. suet	1 teacupful of treacle
$\frac{1}{2}$ teaspoonful ground ginger	1 dessertspoonful of sugar
$\frac{1}{2}$ teaspoonful carbonate of soda	

Mix all the ingredients well together, put in a greased mould, and steam for 2 hours.

M. L. CLARK,
Market Harborough.

URNEY PUDDING.

2 eggs	Weight of 1 egg in castor sugar
The weight of 2 eggs in flour and butter	Raspberry jam
	Carbonate of Soda

Beat the butter and sugar to a cream, add eggs, and beat all smooth. Add flour, to which should be mixed half a teaspoonful of carbonate of soda. Mix till smooth, then add a tablespoonful of jam (raspberry is best). Pour into

a buttered mould, cover with a greased paper, and steam gently for one and a half hours. Turn out and serve with arrowroot sauce.

Miss E. A. DORMAN,
Northampton.

Mrs. HUTCHISON,
and Miss MILLS.

VERMICELLI PUDDING.

One pint boiling milk poured over a teacupful of vermicelli. Let it stand half an hour to dissolve. Three dessertspoonsful of marmalade, 2 eggs, currants, raisins, and sugar to taste. Steam 1 hour.

Mrs. NEWTON, Braybrooke.

YANKEE PUDDING.

1 egg		Ditto in butter
Its weight in breadcrumbs		Ditto in flour
2 tablespoonsful of apricot jam (or any other).		

Warm the butter until it is just oiled, beat up and stir briskly into the egg, mix and add the flour, crumbs, and jam. Next quickly add and stir in the carbonate of soda, have ready a well-buttered plain mould or basin, put in mixture, a piece of buttered paper on the top. Steam 1 hour and a half.

This is a very nice pudding, not extravagant, light and nourishing.

Mrs. AUSTIN.

Additional Recipes.

Additional Recipes.

Additional Recipes.

Additional Recipes.

PASTRY.



ALMOND TARTLETS.

3 ozs. castor sugar
2 ozs. butter
1 oz. ground rice

1 oz. ground almonds
1 oz. cornflour
1 egg

A little vanilla essence

Cream the butter and sugar, divide the yolk from white of egg, whip the white to a stiff froth, add to the creamed butter, rice, cornflour, almonds, yolk of egg, and the vanilla essence; mix these very thoroughly, then add in lightly the whipped white of egg. Put a little jam at the bottom of pastry.

MISS M. JEFFERY, Rushmere.

BAKEWELL CHEESECAKES.

1 egg
A pinch of baking powder
The weight of an egg in
castor sugar

The weight of an egg in
butter and flour
 $\frac{1}{4}$ teaspoonful grated lemon rind
1 tablespoonful of jam

Some pastry.

Line a dozen small patty tins with puff pastry, put in the centre of each a $\frac{1}{4}$ of a teaspoonful of jam, beat the butter and sugar to a cream, add the egg beaten alternately with the flour, lastly add lemon rind and baking powder. Put a teaspoonful of this mixture on the top of the jam; bake in a moderate oven, dust over with castor sugar when served.

Mrs. A. E. MARLOW,
Northampton.

BANBURY CAKE MEAT.

$\frac{1}{4}$ lb. butter		$\frac{1}{2}$ lb. moist sugar
6 ozs. flour		2 ozs. candied orange peel
1 lb. currants		2 ozs. candied lemon peel
$\frac{1}{4}$ oz. ground cinnamon		$\frac{1}{4}$ oz. allspice

Cream the butter, cut the peel fine, mix all the ingredients together and put in a jar ; closely covered it will last some time.

Mrs. MORRIS.

COCOANUT PIE.

Line a dish with puff paste, and pour in the following mixture :—Grate 1 cocoanut, mix with it 1 pint of milk, 3 eggs (beaten), 3 ozs. butter (warmed), 1 cupful white sugar. Sugar and butter to be beaten together, flavour with lemon. Bake as custard in moderate oven.

Miss MARLOW, Billing Road.

CURD CHEESECAKES.

2 quarts of milk for curd		$\frac{1}{4}$ lb. of butter
$\frac{1}{4}$ lb. of candied peel		4 eggs
3 tablespoonsful of bread-		$\frac{1}{4}$ of a nutmeg
1 teacupful of cream [crumbs		Flavour to taste
White sugar to taste		Currants as liked

Well drain the crushed curd, add sugar and crumbs, mix eggs (well beaten) and cream, and add these last.

Mrs. KEECH.

CUSTARD PASTRY.

Line a pie dish with pastry, spread jam on the bottom, fill up with egg and milk custard, slightly sweetened ; bake half an hour in a nice hot oven, but take care the custard does not boil.

E. M.

CUSTARD TART.**Paste.**

$\frac{1}{4}$ lb. flour
 $1\frac{1}{2}$ oz. butter

1 dessertspoonful sugar
 Cold water

Make short crust, line a sandwich tin, and fill with the following mixture :

1 oz. flour
 2 ozs. butter
 1 teacupful of milk

1 yolk of egg
 1 oz. almonds, chopped
 A little vanilla essence

Mix flour and butter in a saucepan over the fire, add milk and boil, cool a little, add yolk of egg, almonds and essence ; pour into paste, and cook in a moderately hot oven.

MISS E. P. WATSON.

FELIXSTOWE TART.

$\frac{1}{4}$ lb. cornflour, $\frac{1}{4}$ lb. flour, 1 teaspoonful baking powder, 1 tablespoonful castor sugar, rub in 3 ozs. of lard or butter, beat the yolk of 1 egg up with $\frac{1}{4}$ pint of milk, stir in, and roll out for paste. Prick to prevent bubbles in the middle. Bake in a hot oven ; when nearly done fill with stewed fruit or jam, whisk the white of 1 egg with 2 tablespoonsful of castor sugar ; spread on the top, and bake till a golden brown.

Mrs. J. E. EKINS, Wellingborough.

FLAKY PASTRY.

1 lb. flour
 1 lb. lard or butter

Pinch salt
 Water

Rub 2 ozs. of lard into flour, add the salt, and sufficient cold water to make a stiff paste, roll out into a long strip, divide the remainder of lard into three portions, place one portion in small pieces over the pastry, sprinkle with flour, and fold in three. Roll out and repeat until all the lard is used, put in a cool place one hour, roll out and use.

Mrs. FORSYTH.

FRENCH PASTRY. $\frac{1}{2}$ lb. flour| $\frac{1}{2}$ lb. butter

One egg beaten up with a tablespoonful of vinegar, mix into pastry, and let stand in a cool place 3 hours, then roll very thin, cut every piece alike into finger strips, bake separately, then put jam between, and sprinkle with castor sugar.

Mrs. FITNESS, Spencerhurst,

Phippsville.

GAINSBORO' TART.

PASTRY.

1 teacupful ground rice
1 teaspoonful baking powder
2 eggs

PRESERVE.

1 teacupful sugar
2 oz. butter, melted
Vanilla or almond flavouring

Cover 2 plates with the pastry, and spread over with preserve; mix ground rice, sugar, baking powder, melted butter and eggs well together, and spread carefully over the preserve. Bake in not too fierce an oven.

Mrs. BARNES, Heatherlea, Gainsboro'.

GENOESE PASTRY.

2 eggs
 $\frac{1}{4}$ lb. flour
 $\frac{1}{4}$ lb. butter, melted

$\frac{1}{4}$ lb. pounded sugar
A pinch of salt
Jam

Whipped cream

Beat the eggs, stir in the sugar, flour, salt, and butter, melted, add flavouring to taste; roll out and bake on greased baking sheet; when baked cut out in rings and pile up, glaze (with jam boiled to glaze), and fill centre with whipped cream.

Mrs. PICKERING, Brixworth Hill.

GENOESE PASTRY.

Beat $\frac{1}{2}$ lb. of butter to a cream with 4 oz. of castor sugar, add 1 egg, and keep beating until smooth; then add 3 more eggs in same way; lastly mix in quickly $\frac{1}{2}$ lb. of

flour (dried), and 2 teaspoonsful of baking powder. Pour mixture on a buttered tin half an inch thick, bake in a hot oven 8 or 10 minutes. When done turn upside down to cool, then spread with chocolate icing, and place in oven 1 minute to set. Cut up when cold.

Chocolate Icing.

Half lb. of icing sugar, 2 ozs. grated chocolate, 1 gill of water. Stir on fire till thick as cream.

Mrs. ASHTON, Regent Square.

GLAZE FOR FRUIT PIES.

One tablespoonful of sugar, 2 tablespoonsful of milk, mix together and apply with a brush.

Mrs. TOWERS,

LEMON CHEESECAKES.

1 lb. lump sugar (sifted)		$\frac{1}{4}$ lb. butter
Yolks of 6 eggs		Whites of 4 eggs (beaten)
Rind of 2 lemons (grated)		Juice of 3 lemons

Mix well and simmer till of the consistency of honey. Keep in a dry place and it will remain good for a long time.

Mrs. MARSH.

LENT TARTS OR EGG CHEESECAKES.

$\frac{1}{4}$ lb. sugar		$\frac{1}{4}$ lb. butter
2 ozs. currants		4 eggs

Boil the eggs hard and chop them very fine, warm the butter, then mix all together, add a little nutmeg and lemon peel. Make as cheesecakes in small tins.

Mrs. DURRANT,
Hester Street.

Mrs. BUXTON,
The Elms,
Abington Park.

MACARON TARTS.

3 ozs ground almonds		2 eggs
3 ozs. ground rice		About $\frac{1}{2}$ gill of milk
6 ozs castor sugar		Almond flavouring and jam

Place almonds, rice and sugar in a basin, mix together, then add eggs well beaten, and, lastly, the milk, to which a few drops of almond flavouring have been added.

Line pastry tins with good paste, put a very little jam in each, and fill up with the mixture. Put two thin strips of pastry across the top. Bake in a moderate oven for 15 to 20 minutes.

Mrs. MILLER, London.

MINCEMEAT.

1 lb. Demerara sugar		1 $\frac{1}{4}$ lbs. apples
$\frac{1}{2}$ lb butter		1 lb. chopped plums
$\frac{1}{2}$ lb. mixed peel		1 lb. currants
4 lemons (grated rind and peel)		1 nutmeg

Steam or bake the apples until a pulp, then add the butter, putting them in a stew-pan. When this is melted, add the other ingredients. Boil 10 minutes, covered close, and stir frequently. When taken off the fire, add spice, tie down, and keep in a cool place.

MISS PAINE.

MINCEMEAT.

1 lb. of plums		2 lbs. of apples
1 lb. currants		1 lb. of suet
$\frac{1}{2}$ lb. of peel		12 ozs. of sugar
		1 large nutmeg

Miss M. E. STOPS,
Tiffield.

MIXTURE FOR COCOANUT TARTLETS.

1 oz. cocoanut		1 oz. castor sugar
		White of 1 egg

Beat white of egg to a froth, then add sugar and cocoanut, and mix well together. Line patty-pans with pastry

and put a little jam in the bottom of each. When nearly cooked put some of the cocoanut mixture in each, and a strip of paper across. Then put in the oven and finish baking.

Mrs. SOUSTER, Margaret Street.

POMMES EN CASE. **(Apples in Envelopes).**

Cut the apples in two, pare and core. Have ready a square of pastry. Put in the middle of it a little sugar and a pinch of ground ginger. Then lay on it half an apple, flat side downwards. Join the four corners at the top, forming a little button of pastry. Then join the edges of the pastry securely and bake.

From HELOUAN, Egypt.

RUSTIC TREE.

First make an apricot roll as follows :—

3 eggs	A pinch of salt
Their weight in castor sugar and flour	4 tablespoonsful of apricot jam

Cream the butter and sugar together, then add 1 egg at a time, well beaten up in the mixture, add a little flour with each egg and a tablespoonful of milk, have ready a buttered and papered tin upon which spread the mixture with a knife.

Bake in a quick oven about 7 minutes, spread a sheet of kitchen paper on a board, upon this turn the roll, spread jam quickly over it and roll up.

When quite cold, ice the roll with Mocha icing :—

5 ozs. of butter	10 ozs. icing sugar
1 tablespoonful of coffee essence	

Work butter and sugar well together, then add the coffee essence. Apply this icing on the roll by means of an icing syringe (a small rose attached) in straight rows to imitate bark, cut the ends of roll slanting, and sprinkle with chopped pistachio nuts.

Miss ANNIE EADY,
Market Harborough.

SHORT PASTRY.

$\frac{1}{2}$ lb, dripping or lard		1 lb. flour
1 teaspoonful of baking powder and salt		

Rub the dripping or lard into flour, add teaspoonful of baking powder and salt with sufficient cold water to mix a nice paste. Knead until smooth and roll out very lightly, bake in a hot oven.

Miss R. A. FORSYTH.

VANILLA CHEESECAKES.

2 eggs		$\frac{1}{4}$ lb. of butter
$\frac{1}{4}$ lb. of castor sugar		$\frac{1}{4}$ lb. of ground rice
Essence of vanilla		

Beat butter and sugar to a cream, add the eggs and ground rice, with flavouring. Line 2 sandwich tins with good puff paste, spread a thin layer of jam, then the mixture (half on each) and bake.

Mrs. GOFF, Victoria Road.

WELSH CHEESECAKES.

The weight of an egg in ground rice, butter, and sugar,
and 1 teaspoonful of baking powder

Beat butter and sugar together, add the eggs well beaten, then the ground rice, and last the powder.

Mrs. PITT.

Mrs. HIGGINS.

Miss JEFFERY.

Additional Recipes.

Additional Recipes.

Additional Recipes.

Additional Recipes.

INVALID COOKERY.



A LIGHT SUPPER DISH.

Eggs dropped into a shallow dish with milk and baked 3 or 4 minutes are light and nourishing.

Mrs. J. H. CLARK, Fairlawn.

BARLEY WATER.

2 tablespoonsful pearl barley | 1 pint cold water
Lemon rind

Put the barley and water into a saucepan on the fire, when it boils pour away the water, as the first water in which barley is boiled is unwholesome. Add 1 pint of fresh cold water, bring it to the boil, then let it simmer until the water looks milky. A bit of lemon rind peeled thinly and put in the saucepan for a while improves the flavour. Strain and sweeten before using.

Mrs. W. V. PHILLIPS,
Hackleton.

BEEF TEA.

A Doctor's Recipe.

Take 1 lb. of good lean gravy beef, cut it up into little pieces, and pour over 1 pint of cold water, adding a pinch of salt. Take a fork and squeeze the pieces of beef against the basin to extract the juice of the meat. Put

water and meat into an enamel saucepan ; put it beside, *not* on the fire, and gradually heat it, taking care it never boils. Continue this process for $1\frac{1}{2}$ or 2 hours, taking care it does not even simmer for the last hour. Strain through a drainer, squeezing the meat with a spoon to get all the goodness from it. Let it get cold, and remove all fat before serving.

BEEF TEA JELLY.

Make some good beef tea, allow it to cool, then soak $\frac{1}{2}$ oz. isinglass in 1 pint of it, for 15 minutes. Season with pepper and salt, and simmer gently until the isinglass is dissolved. Pour into egg-cups or small glasses just enough to serve at one time and set it to cool until the jelly sets. Serve cold with bread and butter or dry biscuit.

Many people who cannot take beef tea will eat it in this form.

Mrs. ELLIOTT, Church Brampton.

CHICKEN SOUP WITH ASPARAGUS, FOR INVALIDS.

Fowl
Celery

| Onion
| Leek

Put a fowl into a saucepan with 3 pints of water, salt, and a piece of the root of celery, half an onion, and the white part of a leek. Place saucepan on fire and when boiling carefully skim, then stew slowly for 3 hours until fowl is tender, strain through serviette, remove all fat, and then replace in saucepan to boil again. Add from a bunch of asparagus the best top parts about 2 inches long, which have been previously scalded in boiling water for five minutes. When asparagus is done, serve with soup.

Mrs. LEVY.

INVALIDS' PUDDING.

1 teaspoonful castor sugar
1 egg
 $\frac{1}{2}$ pt. milk

1 tablespoonful of Keen and
Robinson's patent groats

Mix the groats to a thin paste with a little of the milk, put the sugar and the remainder of the milk into a saucepan, when boiling pour in the mixture, stir and boil gently 2 minutes, let it cool, then add the egg well beaten, mix thoroughly, pour into a well-buttered pie dish. Bake 10 to 15 minutes.

Mrs. A. W. CLARK.

INVALID VEAL JELLY.

1 lb. lean veal
1 breakfastcupful of water

Turnip, size of egg
Pinch of salt

Slice the veal very thinly and put in a jar alternately with slices of the turnip cut very thinly, to which add a small pinch of salt and the water. Cover the jar very tightly with a paper and put it in a saucepan of boiling water coming more than half-way up the jar, and boil continuously for 4 hours, then strain and use.

This is a strong jelly and very nourishing. Turnip is particularly good for chest complaints.

Mrs. D. P. TAYLOR.

MEAT CUSTARD

1 large egg

$\frac{1}{2}$ a gill of beef tea

Beat the egg and beef tea together and steam in a buttered cup for 20 minutes.

Miss EVANS, Billing Road.

MEAT JELLY.

This is a recipe for the strongest and most nourishing extract of meat. Take 1 lb. each of veal and beef, cut it up

and put the pieces in a jar which can be covered down tightly, place the jar in a pan of boiling water, and boil for 4 or 5 hours. Strain the meat, pressing any moisture through a sieve, and you should obtain about a teacupful of strong essence. Add salt, and give to the patient in small spoonfuls as the doctor orders.

NICE TOAST FOR INVALIDS.

A slice of bread, not too thick, soaked in new milk, toast on both sides a very light brown. It serves very nicely for those who cannot eat buttered toast.

Mrs. Lyster, Guildhall Road.

SOUP FOR INVALIDS.

1 pint of strong beef tea | 2 or 3 ozs. sago boiled in milk
Mix these well together, add 1 pint of cream, and warm up as required.

Miss Dawks, Billing Road.

Additional Recipes.

Additional Recipes.

To every pint of juice add 1 lb. of loaf sugar and the rind of 2 lemons ; boil till a deep red colour.

Mrs. J. E. PEARSE.

Mrs. MESSINGER.

BLACKBERRY VINEGAR.

1 quart of blackberries | 1 pint of best vinegar

Mash the blackberries, pour over the vinegar, and let it stand in a basin, closely covered for 24 hours. Strain through a flannel bag, and to each pint of liquor add 1 lb. of lump sugar, and boil for 20 minutes, or until it thickens. When cold bottle closely.

Mrs. MERRY, Springfield,
Cheyne Walk.

BLACK CURRANT JELLY.

Four lbs. of currants, pick and wash them, put into a pan with 4 large cupfuls of water ; allow them to heat gradually to boiling point, stir frequently, and boil gently for 10 minutes. Pour them into a jelly-bag to drain, until the juice is all drained out. To each pint of juice allow 1 lb. of sugar, add $\frac{1}{2}$ lb. more, boil again for 10 minutes, then skim, and put in small pots. Crystallized sugar is best.

Miss ASHTON.

DRIED APRICOT JAM.

On to 1 lb. of dried apricots pour 4 pints of boiling water, and let it stand 48 hours ; then boil the fruit for $1\frac{1}{2}$ hours, add 4 lbs. of good white sugar, and 1d. of blanched almonds chopped (sweet or bitter as preferred), and boil $1\frac{1}{2}$ hours.

Miss TODD, Oundle.

FIG AND RHUBARB JAM.

4 lbs. of rhubarb		1 lb. of figs
		4 lbs. of loaf sugar

Shred and cut up rhubarb; cut figs small, put into preserving pan, and add the above quantity of sugar. Boil until the figs are tender.

Miss K. W. HIGGINS, 3, Royal Terrace,
Northampton.

GOOSEBERRY OR BLACK CURRANT JAM.

To 4 lbs. of loaf sugar use 1 pint of water, and boil together for 20 minutes, then add 3 lbs. of fruit, and boil 15 minutes.

Mrs. ADAMS, Bugbrooke.

GOOSEBERRY JELLY.

4 lbs. gooseberries		$\frac{1}{2}$ lb. red currants
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Wash the gooseberries and currants, and put them in a preserving pan, with 4 breakfastcupful of water; bring it to the boil, and after boiling gently for 5 minutes, pour all into a pointed flannel jelly-bag, and allow it to drain quite dry. Measure the juice, and to each pint of juice add 1 lb. of sugar. Put the pan on the fire and stir frequently till it boils; allow it to boil for 10 minutes, then skim and put in the pots.

Mrs. COOPER, Abington Park Parade.

MARROW MARMALADE.

4 lbs. of marrow		4 lbs. of lump sugar
$2\frac{1}{2}$ ozs. best whole ginger		2 lemons

Peel and quarter the marrows, take out seeds, and cut into pieces about $1\frac{1}{2}$ inches long. Cut off the ends of lemons, and squeeze the juice into a basin, then cut the

lemons into very thin slices and put with the marrow ; bruise the ginger well, and tie it with the ends and pips of lemon in a muslin bag, and place in the middle of the marrow in the basin, cover the whole over with the sugar, and pour the juice of the lemons over ; let it stand for 24 hours, then boil gently for $3\frac{1}{2}$ hours.

Miss TODD,
Oundle.

Miss A. E. SMITH,
Gainsborough.

Miss THOMPSON,
Weedon Road.

MIXED JAM.

1 lb. of apples		2 lbs. of plums
		1 lb. of pears

Cook apples and pears together till both are soft, then add the plums and 1 lb. of sugar to each lb. of fruit. Boil well together until it sets.

Mrs. SIDDONS,
Doddington.

Mrs. C. BOND SMITH,
Potton, Beds.

ORANGE JELLY MARMALADE.

3 lbs. bitter oranges		6 lemons
3 lbs. sweet oranges		Sugar

To each lb. of fruit allow 3 pints of water ; cut the fruit in chips and boil all till reduced one-half. Strain, and to each pint of liquor put $1\frac{1}{2}$ lbs. of loaf sugar. Boil hard till it jellies. $1\frac{1}{2}$ to 2 hours.

Mrs. J. T. PETTIT,
The Drive, Phippsville.

A similar jelly from Miss MUIR,
Glasgow.

ORANGE MARMALADE.

6 Seville oranges
1 lemon

| Water
| Sugar

Slice very thin the oranges and lemon, without preparation, only taking out the seeds. To each lb. of fruit add 3 pints of water, let it stand 24 hours, then boil until chips are perfectly tender. Allow pulp to stand until next day, then weigh, and to every lb. add $1\frac{1}{4}$ lbs. of loaf sugar, boil until syrup jellies and chips are transparent; this will take nearly an hour.

Mrs. PRICE.

ORANGE MARMALADE.

Take 12 Seville oranges, cut the peel round the middle, and take it off in halves, cut it into fine strips, pull the fruit to pieces with two forks, taking out the pips. To every lb. of fruit and peel add $2\frac{1}{2}$ pints of water, and let it stand 24 hours. Next day boil it until the peel is soft, and let it stand till the next day; then to every lb of fruit and peel put 1 lb. 2 ozs. of sugar, and boil together till the peel becomes transparent.

Lemon marmalade is made the same way.

Mrs. GOFF, Victoria Road.

ORANGE RINGS (for dessert).

Make an incision round the oranges to get off the peel without breaking, cut them into rings, make a syrup with 1 lb. of loaf sugar and 1 pint of water. Boil the rings till quite tender, leave them in the syrup two days, drain the rings, boil the syrup till rather thick, dip each ring and take out separately, dust in pounded sugar and dry on a sheet of paper.

Mrs. BRIGHTMAN, Amptill.

OUR OWN MARMALADE.

Take 4 Seville oranges, and boil them in 2 quarts of water for $1\frac{1}{2}$ hours, then pour away the water; have ready a kettle of boiling water, add 2 quarts to the oranges, and boil again for 1 hour. Cut the oranges up as fine as possible, and to every lb. of pulp allow 2 lbs. of loaf sugar and $\frac{1}{2}$ pint of the last water the oranges were boiled in. Take 4 sweet oranges and 1 large lemon, squeeze on lemon-squeezer (there should be nearly a pint of juice from them), remove the pips, allow 1 lb. of sugar to this juice, and put all the water and sugar with juice into preserving pan until the sugar is melted, then add pulp, and boil about 25 minutes.

PRESERVED PEARS.

Peel pears and cut in halves: to every 5 lbs. of pears take $3\frac{1}{2}$ lbs. of loaf sugar, the rind and juice of 2 lemons, $\frac{1}{2}$ oz. cloves, a few drops of cochineal to colour. Put into a jar with a cover, stick down with dough to prevent evaporation of steam, bake in a moderate oven 4 or 5 hours. When cold, tie down with bladder in small jars.

Mrs. SIMMS, Abington Avenue.

QUINCE MARMALADE.

Six lbs. quinces. First peel the quinces, take out cores, and cut up very small. Put them in a stew jar, cover with water, and cook till they change a red colour. Stew cores and peels separately, which forms a jelly, and must be cooked till quite tender, then strained, and added to contents of stew jar.

Mrs. LEADBEATER, Queen's Park.

RASPBERRY JAM.

To every lb. of raspberries put $1\frac{1}{4}$ lbs. of pounded lump

sugar: boil for 2 minutes exactly, from first boiling. The jam will set and keep well, and the fresh flavour of the fruit is preserved.

Mrs. JOHN WESTLEY, Grafton House,
Blisworth.

RASPBERRY VINEGAR.

1 quart of vinegar | 3 lbs. of raspberries
Sugar

Pour the vinegar on to the raspberries, let it stand 2 or 4 days, then pour all on a cheese cloth, and hang up to drain all night, and do *not* squeeze it. Put 1 lb. of sugar to every pint of juice, and gently simmer 10 minutes or so, *not* boil, and when cold put in bottles.

Miss S. BLOSS PRENTICE, London.

RED CURRANT JELLY.

Draw the juice from an equal quantity of red and white currants, strain through a flannel jelly-bag, put in preserving pan, and let it simmer. When it boils have ready 1 lb. pounded loaf sugar for every pint of juice, and make the sugar quite hot; as the syrup boils pour in the hot sugar and stir well, then boil for 5 minutes without stirring. Pour into glasses, and cover next day with silver paper.

Mrs. PHIPPS, Collingtree.

RHUBARB JAM.

7 lbs. of rhubarb | 7 lbs. of sugar
2 lbs. of crystalized ginger

Steep rhubarb (cut in small pieces), and the sugar for 36 hours, then pour off the juice; mix the ginger with the juice and boil 15 minutes, then put in the rhubarb and boil 15 minutes.

Mrs. SPROULL.

TO PRESERVE PLUMS.

Fill some jars quite full of good sound plums, place them in an oven until the ones on the top begin to crack, then fill each jar with boiling water. Cover them down at once with bladders while hot, and put them in a dry place. When required for use put on and boil, adding sugar to taste.

Mrs. J. E. PEARSE.

TO BOTTLE PLUMS FOR WINTER USE.

Heat some wide bottles in the oven ; take out 1 bottle at a time, fill with plums and return it to the oven until the plums are hot. Tie each bottle down very hot with scalded bladder ; keep in a dry place.

Mrs. A. W. CLARK.

TO BOTTLE FRUIT.

To 1 lb. loaf sugar, 3 lbs. fruit, 1 teacupful of water. Make a clear syrup of sugar and water ; when it begins to thicken put in the fruit and boil 1 minute. Have the bottles very hot, put in the fruit and tie down quickly with bladder or vegetable parchment.

M. W. HIGGINS.

Additional Recipes.

Additional Recipes.

Additional Recipes.

**KINGSLEY PARK
SANITARY STEAM LAUNDRY,
Kingsley Park Terrace,
NORTHAMPTON.**

A HIGH-CLASS MODERN LAUNDRY.

SHIRT & COLLAR DRESSING

a Speciality.

Every Description of

**DOMESTIC LINEN,
DRESSES, SKIRTS,
BLOUSES, &c., &c.,**

Most Carefully Got Up.

PRICE LIST ON APPLICATION.

PLEASE NOTE ADDRESS—

C. B. TAYLOR,

PROPRIETOR.

CREAMS and JELLIES.



A DANISH DISH.

3 pints of the juice of any red fruit		Sugar to taste A small piece of vanilla
14 ozs. of ground rice		

Put fruit juice, sugar, and vanilla into saucepan and bring it all to the boil. When boiling add the ground rice, stirring it gradually into the mixture. Boil 10 or 12 minutes, stirring all the time. Pour into a china mould, which has been moistened with cold water. Serve cold with cream and sugar.

Miss MARGARET WRIGHT,
Gill Moss, West Derby.

A PRETTY SUPPER DISH.

Rounds of sponge cake cut about $\frac{1}{2}$ an inch thick soaked in the juice from a tin of apricots and sweetened. Place half an apricot on each round of cake, whip some cream, placing it round to resemble a poached egg.

Mrs. FLEEMING,
Wolverhampton.

A TASTY DISH.

Separate the yolks and whites of 4 eggs, beat the whites to a froth, mix the yolks with 2 tablespoonsful of flour,

3 tablespoonsful of milk, enough lemon juice to flavour and castor sugar to taste. Add the whites of egg and fry in lard.

Miss PARLEY, Margate.

BANANA AND CUSTARD.

Take 4 bananas, remove the skins, lay in a glass dish, make 1 pint of custard and pour over when cold.

Miss ASHTON.

BANANA PUDDING.

6 bananas		Jam
		Custard

Peel the bananas and cut in half lengthwise. Put a layer in a glass dish and a layer of jam over these, then another layer of bananas, and pour custard over.

Mrs. JOHN PERRY, Waterloo.

BAKED BANANAS.

Large ripe bananas, cut off the stalk, place them in a buttered paper in the oven, bake slowly till the skins begin to split. Remove the skin, set the fruit on a dish, and garnish with stiffly whipped cream and preserved cherries.

Miss DAWKS, Billing Road.

CALEDONIAN CREAM.

2 ozs. raspberry jam		2 ozs. red currant jelly
2 ozs. sifted sugar		The whites of 2 eggs

Put into a bowl and beat for $\frac{3}{4}$ of an hour. This makes a pretty dish, is good and economical.

Miss B. WILLETT.

CREAM BLANC MANGE.

$\frac{1}{2}$ oz. Nelson's gelatine	$\frac{1}{2}$ pint cream
$\frac{1}{2}$ pint boiling milk	A little cold milk
1 tablespoonful loaf sugar	Yolks of 3 eggs
Sponge cakes	Apricot jam

Soak the gelatine for 2 hours in a little cold milk. Pour on it $\frac{1}{2}$ pint of boiling milk and stir until dissolved. Add $\frac{1}{2}$ pint of cream, the yolks of 2 eggs, sugar and essence of almonds to taste. Stir over the fire until it thickens, then let it get nearly cold. Wet a china mould with cold water and drain it, cover the bottom with the mixture, then put in pieces of sponge cake and jam, keeping this carefully in the middle of mould, and then pour on the rest of mixture. Can be made without cream, using all milk if preferred.

Mrs. HENSON,
10, St. James' Park,
Croydon.

CREAM IN THE MOULD:

$\frac{3}{4}$ pint new milk	$\frac{1}{4}$ pint cream
5 sheets best gelatine	Lemon peel or other
Sugar	flavouring

Stew slowly the peel of $\frac{1}{2}$ a large lemon in the milk, when it boils remove the peel, wait half a minute and then add the gelatine which has been previously soaked in water for a few minutes. Stir the gelatine in the milk on the stove until it is quite dissolved, taking care it does not boil. Pour into a basin, sweeten to taste, and when cool add the cream, stir well and pour into a mould. When quite cold and set, turn out and eat with stewed fruit. If more is required, and rather richer, use 1 pint of milk, $\frac{1}{2}$ pint of cream, and 6 $\frac{1}{2}$ sheets of gelatine.

Mrs. J. P. ROBINSON,
Holyrood Terrace.

COFFEE CREAM.

$\frac{1}{2}$ pint strong coffee	$\frac{1}{2}$ pint cream
1 oz. gelatine	3 ozs. castor sugar
1 pint milk	

Make the coffee and melt the gelatine in it ; boil milk and cream with the sugar, and stir in the coffee with the gelatine. Almost bring the mixture to the boil, then pour it into a mould that has been previously wetted in cold water. Serve with whipped cream.

Mrs. CAIRNS.

COFFEE CREAM.

Dissolve 1 oz. of gelatine previously soaked in $\frac{1}{2}$ pint of milk, in $1\frac{1}{2}$ pints of boiling milk, with 2 ozs. of sugar. Then stir in sufficient essence of coffee to flavour it, let it cool, and when on the point of setting put it into the mould.

S. B.

DELMONICO PUDDING.

1 tin pineapple chunks
1 pint milk
A little sugar

1 tablespoonful cornflour
2 tablespoonsful ground rice
Whites of 2 eggs

Vanilla essence

Mix ground rice and cornflour with the juice of the pineapple, add milk and some sugar to sweeten. Cook this in a double saucepan, stirring all the time to prevent lumps. When a little cool put into a glass dish and leave to get cold. Place on the top the pineapple chunks, and either a whip of cream or the whites of 2 eggs whipped with sugar and flavoured with vanilla essence.

C. Y. D.

DUTCH BUTTER.

3 ozs. gelatine
 $\frac{1}{2}$ lb. loaf sugar
 $\frac{1}{2}$ pint new milk

$\frac{1}{2}$ pint warm water
Rind and juice of 2 lemons
3 eggs

Dissolve the gelatine in the water, add the sugar, the rind and juice of the lemons, and the eggs well beaten. Beat all together, put on fire but do not let it boil.

Then stir in when nearly cold $\frac{1}{2}$ pint of new milk, pour it into a mould and when set turn it out.

Miss KNIBB, Holly Road.

FAVOURITE PUDDING.

1 egg		$\frac{1}{4}$ oz. gelatine
One-third of a pint of milk		1 oz. loaf sugar

Beat the yolk and white of the egg separately, soak the gelatine in a little of the milk, add the yolk of egg and the sugar, bring the rest of the milk to the boil, and pour over them as soon as the gelatine is dissolved, stir well and let the mixture come to the boil. At the moment of boiling, pour the mixture on to the white of the egg, which should be previously well whipped, mix the whole thoroughly together and pour into a mould.

Mrs. J. T. PETTIT, Phippsville.

FRUIT COMPÔTE.

Sliced bananas		Bottled apricots
Oranges, cut up and sliced		A little pineapple (not too much)
Black and white grapes		

Put the mixed fruit into a glass dish, well sugar it and let it stand 24 hours. Cover with whipped cream and serve. A squeeze of lemon can be added if approved. In summer any other fruits can be used.

Miss F. BRICE.

GELATINE BLANCMANGE.

Ingredients for quart mould :—

$\frac{1}{4}$ lb. sugar		$1\frac{1}{2}$ ozs. gelatine
1 quart milk		4 laurel leaves

Soak the gelatine in part of the milk for 2 or 3 hours, boil remainder of the milk with laurel leaves (taste occasionally

to see when the milk is sufficiently flavoured, then take them out). Pour the boiling milk over the gelatine, add sugar, return mixture to saucepan, and stir over the fire until all the gelatine is dissolved but do not let the mixture boil after the gelatine is added. Set on one side, and when nearly cold pour into a mould that has either been standing in cold water, or is well oiled.

Miss EDITH HIGGINS,
Preston Deanery.

GOOSEBERRY CAKE.

Stew about 2 lbs. of gooseberries with $\frac{1}{2}$ lb. of crushed loaf sugar. Slice up 4 penny sponge cakes and line a pudding basin with some of them, making them fit as well as possible. Now put a layer of the fruit over, and arrange the remainder of the cakes in layers with the gooseberries. Cover with a saucer and a small weight, and place in the larder till next day. Then turn it to the dish for serving, beat the whites of two eggs on a plate to a firm froth, mix with two tablespoonsful of castor sugar, spread thickly over and sprinkle with sugar. Bake long enough to set the meringue.

Miss READ, Guildhall Road.

GOOSEBERRY CREAM.

Soak half an oz. of gelatine in half a pint of milk, put into a saucepan to dissolve, then add to it half a pint of cream. Have ready 1 pint of gooseberries, stewed, sweetened, and rubbed through a sieve, add this pulp to the milk and cream, beat well together and put in a wet mould.

Miss DAWKS, Billing Road.

HOUSEWIFE'S CREAM.

Take half a pint of cream, 1 teacupful of castor sugar and the grated rind and juice of 1 lemon. Put all into a large basin and whisk until it becomes quite thick. Fill the bottom of custard glasses with strawberry jam, pile the cream on top and place a glace cherry on each. The cream is better made the day before it is wanted.

Mrs. C. BOND SMITH,
Weston House, Potton.

HONEYCOMB MOULD.

$\frac{1}{2}$ oz. of gelatine		1 teacupful of sugar
3 teacupsful of milk		3 eggs

Soak the gelatine in 1 teacupful of milk for an hour, then add 2 teacupsful of milk and 1 of sugar, and stir over the fire until the gelatine is dissolved. Have the whites of eggs beaten to stiff froth in a bowl, add the beaten yolks of eggs to milk, and stir till just on the point of boiling, flavour with vanilla, and pour into the bowl containing the whites of eggs, stir quickly and lightly and pour into a mould to set.

Mrs. C. BOND SMITH,
Potton.

Miss LILLIE JACKSON,
Gravesend.

JELLIED SPONGE.

3 penny sponge cakes		1 pint lemon jelly
		1 pint custard

Cut the cake into fingers and lay in a deep glass dish, pour over the warm jelly and stand till cool and quite firm. Make the custard and, when cold, pour over the jellied sponge, and serve.

Mrs. HUTCHINGS, Chelmsford.

JUNKET.

1 quart of milk		1 tablespoonful rennet, or
Sugar to taste		rennet tablet
		Flavour to taste

Heat the milk to 98 degrees, then add rennet. Stir and put into dish ready for use. Grate a little nutmeg over it. Make it about 4 hours before it is wanted.

Mrs. E. GROSE, Holly Road.

LEMON JELLY OR LEMON SOLID.

1 quart new milk		3 lemons
3 eggs		1 oz. gelatine
		$\frac{3}{4}$ lb. loaf sugar

Soak the gelatine for 1 hour in $\frac{1}{2}$ pint of the milk, put the rest into a saucepan and when boiling pour on the gelatine. Stir well, then strain, and add the yolks of eggs and sugar, lastly, the rind and juice of lemons. Stir well and put into moulds.

Mrs. DUNKLEY,
Sheep Street.

Mrs. W. UNDERWOOD,
Yardley Hastings.

ORANGE PUDDING.**A DELICIOUS SUPPER DISH.**

Peel 5 oranges, carefully removing all white and pips. Cut in pieces and place in a glass dish, add to them 6 ozs. of white sugar (if made in winter 8 ozs. will be needed). Set the dish aside 2 hours to draw the juice. Make a blancmange with 3 large tablespoonsful of cornflour, 1 pint of milk and a little sugar. Pour this on the orange, and when cold decorate with 2 oranges divided into quarters and placed prettily round the dish. Whip up the whites of 2 eggs with sugar, flavoured with essence of vanilla, and pile it up in the middle of the dish.

If the yolks of eggs are beaten into the blancmange it is an improvement

This is even more delicious made with strawberries instead of oranges.

Miss HIGGINS, Royal Terrace.

PINEAPPLE TRIFLE.

Small tin pineapple		1 pkt. Bird's custard powder,
2d. sponge cake		or 4 eggs
1 pint new milk		Sugar to taste

Cut up the cake in squares and arrange with pineapple in shape of pyramid in glass dish, soak with the syrup, and then pour over thick custard. Two pennyworth of whipped cream piled on the top is an improvement.

Mrs. C. WAREING, Bedford.

PRUNE SHAPE.

$\frac{1}{2}$ lb. prunes		2 oz. sugar
		$\frac{1}{4}$ oz. gelatine

Put the prunes in a saucepan and cover with water; simmer till tender. Soak the gelatine in nearly $\frac{1}{2}$ a pint of cold water; when dissolved, add sugar and put in another saucepan boil for 5 minutes. Stone the prunes, take out the kernels and blanch them. Put prunes and kernels into a mould and pour sugar mixture over; put aside till set. Turn out and serve plain or with boiled custard.

Mrs. MILLER,
London.

Mrs. TRENCHARD,
Brighton.

RASPBERRY CREAM MOULD.

1 pkt. Chivers' raspberry jelly		$\frac{1}{2}$ pint milk or cream
		$\frac{1}{2}$ pint water (hot).

Dissolve jelly in $\frac{1}{2}$ pint of hot water, then add new milk or cream, and set away to cool in mould.

Mrs. SCOTT, East Park Parade.

RUBY APPLES.

8 cooking apples		1 pint of water
$\frac{1}{2}$ lb. loaf sugar		The juice of 1 lemon
4 cloves		$\frac{1}{2}$ teaspoonful of cochineal

Choose good-sized apples, peel and core them without breaking; have ready a syrup made from the above ingredients, place the apples carefully in it and simmer very slowly until thoroughly cooked, but not broken. When sufficiently cooked remove the saucepan from the fire, and let the apples cool in the syrup, then lift them out carefully on to a glass dish, and fill each one with whipped cream, then pour the syrup round.

Mrs. WADLOW, Peterborough.

RUSSIAN CREAM.

$\frac{1}{2}$ oz. of gelatine		2 $\frac{1}{2}$ ozs. of castor sugar
1 pint of milk		2 eggs
$\frac{1}{2}$ teaspoonful of vanilla essence		

Put the gelatine in sufficient water to cover it, heat the milk to boiling point, pour over gelatine, and stir until dissolved; beat the yolks of eggs and sugar together, add the milk to them, return to saucepan, and simmer for 5 minutes. Keep on stirring all the time with a wooden spoon.

Beat the whites of eggs to a stiff froth, take the saucepan from the fire, and stir the whites of eggs to the mixture, then add the flavouring. Pour into a mould that has been wetted with cold water, and set in a cool place until wanted.

Mrs. LANE,
Bournemouth.

Mrs. HENSON,
St. James' Park,
Croydon.

SANDRINGHAM JELLY.

$\frac{1}{2}$ packet gelatine		Rind of 1 lemon
1 pint of milk		Juice of 2 lemons
6 ozs. loaf sugar		2 eggs

Dissolve gelatine in a breakfastcupful of cold water for half an hour ; put lemon peel to warm milk for flavouring ; then add gelatine to milk, first straining away any water, add sugar, and bring to the boil ; then carefully pour over 2 well-beaten eggs ; when nearly cool add the lemon juice. Pour into moulds.

Mrs. FLEEMING.

Mrs. PRICE,
Phippsville.

SNOWY EGGS.

1 pint of milk
 $\frac{1}{4}$ lb. of sugar

2 spoonsful orange flower water
6 eggs

Take the milk, orange flower water and sugar, put in a saucepan and boil. Meanwhile separate the yolks from the whites of the eggs, and beat the whites to a stiff froth, then sprinkle with sugar.

After the milk boils, pour the frothy egg spoonful by spoonful into the milk, then turn with a skimmer, so that they are cooked on both sides. When properly puffed up, take up with the skimmer and put carefully into a dish. Now pour the yolks of eggs (previously beaten and mixed with a little cold milk), into the saucepan and stir until it forms a light custard, pour over the snowy puffs and serve up cool.

Mrs. BIGGS, Brixton.

SNOW PUDDING.

$\frac{1}{2}$ packet gelatine (6d. one)
 $\frac{1}{2}$ lb. loaf sugar

2 lemons
 $\frac{1}{2}$ pint of boiling water
The whites of 4 eggs

Dissolve the gelatine in enough cold water to cover it, add the juice of lemons and the sugar broken small, then add the boiling water, and after that the whites of eggs ;

whisk for an hour, then put in moulds and stand until cold.

Mrs. J. H. MARLOW, The Woodlands.

STONE CREAM.

Fill a teacup 3 parts full of gelatine, and cover it with cold water ; let it soak an hour ; take a pint of cream, and when nearly boiling put sugar in to taste, then when it boils stir in the gelatiné and boil together 4 or 5 minutes, pour into a jug and stir occasionally ; when cool pour into a glass dish with a lining of jam at the bottom ; let it stand all night in a cool place.

Miss E. J. LEWIS, Hackleton.

SWISS CREAM.

One pint of cream boiled and sweetened to taste, 1 tablespoonful flour made into a thin batter with milk, and pour it into the boiling cream, keeping it well stirred. Remove it from the fire and add the grated rind and juice of a lemon. Mix well and set it aside to cool. Cover the bottom of a glass dish with macaroons, pour over some of the cream, then another layer of macaroons (a layer of preserve instead of the macaroons may be used). It is best made the day before.

Mrs. ANDERTON, St. James' Street.

TAPIOCA SNOW.

Take 4 tablespoonsful of tapioca and soak in milk over night ; then boil in half pint of milk and a little sugar till quite tender ; add to this when cold half pint of custard, using the yolk of the egg only for making it. Beat the tapioca and custard well together, put a layer of apricot

jam at the bottom of a pie dish, and the tapioca on the top. Beat up the white of the egg to a stiff froth, put it in little heaps on the top, with Devonshire cream between.

Mrs. JEFFERY, Rushmere.

TRIFLE.

Whip a pint of cream the day before it is wanted, as then it will be much firmer. Take two dozen finger biscuits, spread a little raspberry jam on the flat side of twelve of them, and press the other twelve upon them. Arrange these round a dish, and put $\frac{1}{4}$ lb. macaroons, $\frac{1}{4}$ lb. of ratafias, and a few pieces of sponge cake at the bottom of the dish. Intersperse with some very thin slices of citron and orange peel, and distribute some pieces of apricot and raspberry jam with currant jelly; cover with a pint and a half of rich custard; pile the whipped cream lightly over the top, and garnish with a few ratafias or coafits.

To make the Custard for Trifle.

Rub the rind of a lemon with 2 or 3 lumps of sugar till all the yellow part is taken off, then add more sugar until the quantity is 3 ozs. Boil 1 pint of milk and stir in sugar until dissolved; beat 3 eggs lightly, pour boiling milk over them, return to saucepan and stir the custard until it begins to thicken. Draw quite back and add a few drops of ratafia essence, stir occasionally, and let it remain standing $\frac{1}{4}$ of an hour. By letting the custard remain at a gentle heat and stirring it well it becomes considerably enriched.

Mrs. D. P. TAYLOR.

VELVET CREAM.

1 pint milk

 $\frac{1}{2}$ oz. gelatine (Nelson's)

2 eggs

Flavouring and sugar to taste

Soak gelatine for 15 minutes in enough cold water to cover, and pour on boiling milk, add flavouring and sugar to taste; when nearly cold add the two beaten yolks of eggs. Line dish with apricot jam, and pour in the above; allow to cool, whip whites of eggs and arrange on top.

Miss C. E. LEWIS.

Additional Recipes.

Additional Recipes.

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21, GOLD STREET, NORTHAMPTON.

BREAD AND CAKES.



AMERICAN HINTS.

Americans use 1 teaspoonful of carbonate of soda to 2 teaspoonsful of tartaric acid. Soda is not a lightener until it comes in contact with the acid.

Shake sugar over a buttered cake tin or mould, and the cake will turn out better.

ALMOND SIMNEL CAKE.

$\frac{1}{2}$ lb. butter.	$\frac{1}{2}$ lb. sugar
$\frac{1}{2}$ lb. flour	2 ozs. lemon peel
5 eggs	2 ozs. citron peel
Nutmeg to taste	2 ozs. orange peel
1 teaspoonful baking powder	

For Almond Paste.

Two eggs, 1 lb. of ground almonds, 1 lb. of sugar. First make the paste by mixing well the almonds, sugar, eggs, and a few drops of essence of almonds; roll out with a little flour into 2 rounds, 1 for the middle and the other for the top of cake.

To make the Cake.

Beat butter and sugar to a cream (10 minutes), beat eggs,

adding them gradually to the mixture, then put in powder, currants, peel and flour.

Line a tin with buttered paper, put in half the mixture, then 1 round of paste, add the remainder of cake, and bake $1\frac{3}{4}$ hours, then put on the top the other round of almond paste, and bake half an hour in moderate oven.

Miss WRIGHT, Gill Moss.

A GOOD SODA CAKE.

$\frac{1}{2}$ lb. butter		3 eggs
1 lb. flour		1 large dessertspoonful baking powder, or
$\frac{1}{2}$ lb. currants		1 small teaspoonful of soda
$\frac{1}{2}$ lb. sifted sugar		A little nutmeg and candied peel
$\frac{1}{4}$ pint milk		

Break down the butter into the flour, then mix in the sugar, add the milk (boiling), next the well-beaten eggs, then nutmeg, finely-shred peel, and currants; beat the whole well together, then strew in the baking powder, and again beat the cake for a few minutes; put it into a buttered mould, and bake $1\frac{1}{4}$ hours.

Mrs. SIDDON, Park Farm,
Wellingborough.

A NICE FRUIT CAKE.

1 lb. flour		2 ozs. candied peel (orange)
1 lb. currants		1 teaspoonful carbonate of soda
1 lb. sugar		$\frac{1}{2}$ pint milk
$\frac{1}{4}$ lb. butter		

Rub butter lightly into flour, cut candied peel finely, and mix all together with milk. Bake in a slow oven.

Mrs. LEWIS, Hunstanton.

BREAD:

1 quartern flour		1 teaspoonful castor sugar
1 oz. German, or tablespoonful brewer's yeast		1 dessertspoonful salt
		$1\frac{1}{2}$ pints warm water

Rub the yeast and sugar together until they are liquid;

if brewer's yeast is used no sugar is required. Mix the water gradually with it, make a bay in the centre of the flour large enough to contain the water, pour it in, cover entirely over with a little flour from the sides, sprinkle the salt on top of this, put in a warm place 20 to 30 minutes to rise. When the yeast has fermented, and bubbles appear on the surface, mix it all together into a smooth mass, cover with a cloth, and set to rise 2 hours in a warm place; kneed 15 minutes, form into loaves, and place in a quick oven until risen, then reduce the temperate to soak.

Mrs. HADDON, The Limes, Clipston.

BUTTERMILK BREAD.

1 lb. flour		1 teaspoonsful carb. soda
		1 oz. salt

Mix with buttermilk

Miss MESSINGER.

BUTTERMILK CAKE.

1 lb. flour		$\frac{1}{2}$ lb. sugar
$\frac{1}{2}$ lb. dripping		6 ozs. sultanas
6 ozs. lemon peel		1 teaspoonful carb. of soda
		$\frac{1}{2}$ pint buttermilk

Beat the sugar and dripping to a cream, and add flour and buttermilk by degrees; add the soda to the milk before mixing; add sultanas and peel last, and bake in a moderate oven $1\frac{1}{2}$ hours.

Miss E. J. LEWIS.

CAKE.

$\frac{1}{2}$ lb. flour		$\frac{1}{4}$ lb. sugar
$\frac{1}{4}$ lb. butter		$\frac{1}{2}$ lb. currants
3 eggs		1 teaspoonful baking powder

Cream butter and sugar, add flour and egg alternately,

sprinkle currants and baking powder last of all. Bake about an hour.

Mrs. RUSHTON, Albion Place.

CHRISTMAS CAKE.

5 eggs. Their weight in		Currants
Butter.		Flour
Sugar		

Cream the butter and sugar, then add the eggs one by one, beat 15 minutes; stir in flour and currants and a little lemon rind. Bake in a moderate oven.

Mrs. CROSS, London.

COCOANUT CAKE SANDWICH.

6 eggs		1 teacupful new milk
2 teacupful castor sugar		3½ teacupful flour
¾ teacupful butter		1 small teaspoonful carb. soda
2 teaspoonsful cream of tartar		

To the well-beaten yolks of the eggs add sugar, butter, milk and flour; dissolve the carbonate of soda in hot water, mix the cream of tartar with the other ingredients, then well beat the whites of 4 eggs, mix altogether, and bake in sandwich tins.

For Icing.

Grate 1 cocoanut, or ½ lb. of desiccated cocoanut, beat the whites of 2 eggs, and add 1 teacupful of castor sugar, mix thoroughly with the grated cocoanut, and spread evenly on the layers of cake when they are cold. This quantity makes a large cake.

Mrs. OWEN, Kingsthorpe.

COCOANUT CAKE.

2 cupsful flour		1 cupful sugar
2 ozs. desiccated cocoanut		4 ozs. butter
Baking powder		2 eggs
A little milk		

Mrs. W. H. SHIPPAM, The Bungalow, Mansfield.

COCOANUT GINGER BREAD.

1 lb. treacle		$\frac{1}{4}$ lb. butter
		$\frac{1}{4}$ lb. sugar

Put over the fire until butter is melted, then pour on to $\frac{1}{2}$ lb. of flour, $\frac{1}{2}$ lb. ground rice, 1 dessertspoonful of powder, a little salt. When quite cold add $\frac{1}{2}$ lb. of grated cocoanut. Bake in Yorkshire pudding tin. When done cut in squares.

Mrs. SIMMS, Abington Avenue.

DOUGH CAKE.

$\frac{1}{2}$ quartern dough		5 ozs. lard or dripping
5 ozs. sugar		6 ozs. currants
2 ozs. candied peel		2 eggs

Put lard and sugar into a basin in the oven until melted, keep the dough warm until ready to use, then put it in a large basin, make a hole in the middle, gradually pour in the lard, and beat with the hand until well mixed, then add the eggs, peel, and currants, and beat again until thoroughly mixed. If preferred, caraway seeds can be used instead of currants. Set it to rise in a warm place by the fire before putting in the oven.

Miss PICKERING, Billing Road.

DUNDEE MINCE CAKE.

4 ozs. butter		2 eggs
4 ozs. castor sugar		$\frac{1}{2}$ lb. of flour
Puff paste		Mincemeat

Line a tin with puff paste, over which spread mincemeat

To make the cake dough beat together the butter and sugar, add the eggs, mix well and add the flour. Spread this mixture over the mincemeat and bake. When cold, ice.

For icing : 1 white of egg and 4 ozs. of sugar, beaten thick.

Mrs. PICKERING, Brixworth Hill.

FRUIT CAKE.

1 pkt. Colman's self-raising flour (3d.)	1/4 lb. butter
1/4 lb. dripping	5 eggs
1/4 lb. lard	9 ozs. sugar
2 tablespoonsful milk	1/4 lb. crystallised cherries
1/2 lb. sultanas	1 oz. orange and lemon peel chopped very fine
2 ozs. cooking almonds	

When well mixed put into 1 large tin or 2 moderate ones. Blanch the almonds, cut each into 3 pieces lengthwise, and stick on top of cake. To begin baking put in hot oven and let it slow down. Bake small cakes 1³/₄ hours, large one 2¹/₄ hours.

Mrs. WAREING, Bedford.

GENOA CAKE.

2 ozs. of peel	8 ozs. of flour
6 ozs. of castor sugar	6 ozs. of butter
3 eggs	4 ozs. of cherries
2 ozs. of almonds	4 ozs. of sultanas
4 ozs. of currants	1/2 a lemon rind
1/2 teaspoonful of baking powder	

First clean currants and sultanas, sift the flour, cut the cherries into 3 pieces, blanch the almonds and cut half of them into small pieces and the rest cut in half; cut peel into very thin strips, and grate the lemon rind. Cream the butter and sugar together, then add a little of the well beaten egg, then a little flour till they are mixed to a smooth paste with the butter and sugar. Beat well for 20 minutes, stir in the fruit till all is well mixed, then add the powder. It must not be beaten after that is added, only stirred gently until well mixed. Pour into a greased tin, lay the half almonds on the top, bake

2½ hours in a slow oven. When it has risen lay a greased paper on the top to prevent burning. It is better to keep it a week before using. Cost, 1/10.

MISS S. WHEELER.

GINGERBREAD.

¾ lb. flour	¾ lb. ground ginger
¼ lb. Demerara sugar	½ lb. treacle
2 ozs. almonds	1 teaspoonful baking powder
2 eggs	¼ lb. butter
½ gill milk	2 ozs. peel

Take the flour, add ginger and baking powder, work through a wire sieve. Put the almonds into a saucepan with sufficient cold water to cover them, when they boil blanch them, split 12 in half and chop the remainder.

Put butter, sugar and treacle into a saucepan, and stir over the fire until the butter is melted, but do not boil. Cut up peel, and beat eggs. Add the chopped almonds and peel to the flour, ginger, and baking powder, mixing with a wooden spoon. Make a hole in the centre of the ingredients and pour in contents of saucepan. Mix lightly, adding milk and eggs. Beat 5 minutes, and put into a Yorkshire pudding tin lined with greased paper, placing split almonds on the top. Bake in a slow oven.

Mrs. S. COALES, Market Harborough.

GINGERBREAD CAKE.

¾ lb. flour	¼ breakfastcupful milk
¾ lb. treacle	3 eggs
¼ lb. butter	¼ oz. ginger
¼ lb. sugar	½ teaspoonful baking powder
	¼ teaspoonful carb. soda

Eggs to be placed before fire, *not* beaten. Work butter to a cream, mix eggs, butter, and sugar together. Place flour before the fire and mix in ginger. Warm treacle before mixing in the flour, and then mix altogether. Add

baking powder last thing, before putting cake into oven, which must be moderate.

Mrs. ARNOLD JEFFERY.

GINGERBREAD.

4 teacupsful flour		1 egg
1 teacupful sugar		$\frac{1}{4}$ lb. lard
1 teacupful treacle		1 teaspoonful carb. soda
1 teacupful milk		3 teaspoonsful ground ginger

Put flour, sugar, soda and ginger into a basin and mix together. Rub in the lard. Put treacle and milk into a basin and warm. Add the egg *unbeaten* into the flour, &c., and then the treacle and milk. Bake in flat tins in moderate oven for about $\frac{3}{4}$ of an hour.

Miss M. ELLARD, Holly Road.

GOOD GENOA CAKE.

12 ozs. flour		8 ozs. sugar
4 ozs. sultanas		4 eggs
8 ozs. butter		1 teaspoonful baking powder
1 teaspoonful essence of vanilla		

Beat butter and sugar to a cream, then add eggs one at a time and beat well. Then add all the other ingredients a little at a time.

Mrs. F. OSBORNE, Dallington.

GROUND RICE CAKES.

1 $\frac{1}{2}$ butter		3 ozs. ground rice
2 eggs		3 ozs. flour
3 ozs. sugar		$\frac{1}{2}$ teaspoonful baking powder

Beat butter to cream, add beaten eggs and sugar, and stir till smooth. Mix ground rice, flour, and baking powder together on a plate, then add to mixture until smooth. Put into a drop cake tin. Bake about 20 minutes.

Miss ALICE E. CHAPMAN.

JAM SANDWICH.

2 eggs		Ground rice
Their weight in flour		Butter
		Castor sugar

Rub flour, butter rice, and sugar together. Beat and add the eggs, and bake in a moderate oven. When cold cut open and spread with jam or lemon curd.

Miss M. TIMMS.

MADEIRA CAKE.

$\frac{1}{4}$ lb. fresh butter		$\frac{1}{2}$ lb. sifted sugar
3 eggs		$\frac{1}{2}$ lb. flour
2 teaspoonsful baking powder		A pinch of salt
		A little milk

Cream the butter, add the sugar, then add one by one the yolks of the eggs ; mix well together, then shake in the flour which has been well mixed with the powder and the salt. Add a little milk if the dough is too stiff. Finally add the whites of eggs, which have been previously beaten to a stiff froth. Beat all well together, put into a greased tin and bake in a moderate oven for 1 hour.

Mrs. SOUSTER,
Margaret Street.

MADIERA SANDWICH.

2 eggs		1 tablespoonful milk
$\frac{1}{4}$ lb. flour		$\frac{1}{4}$ lb. butter
$\frac{1}{4}$ lb. sugar		1 teaspoonful baking powder

Beat the eggs, add sugar and beat again. Add butter (slightly warmed in cool warmer), and beat again. Add baking powder to flour and thoroughly mix, sprinkle this gradually to the mixture and stir (not beat), until smooth. Well grease shallow round tins, put half the quantity in each, bake in quick oven (not too hot) about 15 minutes.

It is easier to get them out of tins if greased paper be cut the size of the bottom of the tin to bake them on. Spread raspberry or apricot jam on the under side of one

and put the under side of the other on the top of it. \

Mrs. HASTELOW, Pitsford.

MARBLE CAKE.

Weight of 3 eggs in flour and sugar	1 oz. grated chocolate
Weight of 2 eggs in butter	$\frac{1}{2}$ teaspoonful baking powder Cochineal

Cream the butter and sugar, add a little flour and egg alternately, lastly baking powder. Divide the mixture in 3 parts, to one add chocolate, to another cochineal, and leave the other plain. Put in layers, and bake in moderate oven from half an hour to 45 minutes.

Miss F. ELLARD, Holly Road.

ORANGE CAKE.

Two eggs, their weight in butter, sugar, and flour, the grated rind of 1 orange, and half the juice, and a small teaspoonful of baking powder. Beat butter and sugar to a cream, add the eggs and flour and rind and juice of orange, and baking powder. Put into a shallow tin well lined with paper, and bake 20 minutes to half a hour.

Mrs. ADAMS, Mare Fair.

ORANGE CAKE.

6 ozs. butter	$\frac{3}{4}$ lb. flour
6 ozs. sugar	4 eggs
A full teaspoonful baking powder	Grated rind and juice of 1 orange
	1 tablespoonful milk

Beat the butter and sugar together, add the eggs, each separately, add a little flour with each egg, then the baking powder, milk, juice, and grated rind; mix well. Grease a flat tin, and line it with a greased paper, pour the mixture into it and bake for half an hour. When cool cover with chocolate icing.

Chocolate Icing.

$\frac{1}{4}$ lb. icing sugar		2 ozs. grated chocolate
		1 tablespoonful water

Put the chocolate, water, and a few drops of vanilla in a pan, stir over the fire till it melts, but does not boil ; sift in the sugar and stir again until all is well mixed. Put on to the cake quickly with hot spoon ; sprinkle chopped pistachio nuts on the top, or place a star or two of angelica.

Miss CAMPBELL, Gourock.

PARKIN.

1 lb. flour or oatmeal		4 ozs. sugar
$\frac{1}{4}$ oz. ginger		4 ozs. butter
2 ozs. treacle		$\frac{1}{4}$ oz. caraway seeds

Mix these ingredients into a stiff paste, and bake in one flat cake, or two smaller ones, in not too hot an oven.

Mrs. MATSON, Northampton.

PARKIN.

$\frac{1}{2}$ lb. flour		1 tablespoonful baking powder
$\frac{1}{2}$ lb. oatmeal		1 teaspoonful ginger
$\frac{1}{2}$ lb. sugar		2 ozs. butter
$\frac{1}{2}$ lb. treacle		
		2 ozs. lard

Warm treacle, butter and lard together, and mix with other ingredients. Bake in a cool oven.

Miss GROSS.

PLAIN CAKE.

1 lb. flour		6 ozs. lard
$\frac{1}{4}$ lb. sugar		6 ozs. lemon peel
$1\frac{1}{2}$ teaspoonsful egg powder		$1\frac{1}{2}$ teaspoonsful baking powder
1 egg		
		A little milk

Carbonate of soda enough to cover a sixpence. Rub the lard into the flour, then add all the dry ingredients, and lastly the egg, well beaten, and the milk. Bake slowly in a moderate oven.

Miss FRANCES BRICE, The Gables,
Market Harborough.

PLAIN FAMILY CAKE.

$\frac{1}{2}$ quartern flour		2 ozs. lard
$\frac{1}{2}$ teaspoonful baking powder		2 eggs
2 ozs. butter		$\frac{1}{2}$ lb. currants
		$\frac{1}{2}$ lb. sultanas
		2 tablepoonsful sugar

Mix all together with milk.

Mrs. F. F. WILKINS.

PLAIN SEED CAKE.

1 lb. flour		A little mixed peel
$\frac{1}{2}$ lb. dripping or butter		$\frac{1}{4}$ lb. sugar
2 teaspoonsful caraway seeds		1 egg
		Some milk
		2 teaspoonsful baking powder

Bake in a slow oven.

Mrs. MORRIS, The Lodge, Collingtree.

PLAIN SULTANA CAKE.

6 ozs. flour		4 ozs. butter
4 ozs. sugar		2 ozs. citron
$\frac{1}{2}$ lb. sultanas		3 eggs

Cream the butter and sugar, drop the eggs in whole one at a time, beating well, then sift in the flour gradually, add the sultanas and citron. A few almonds is a great improvement. Bake 1 hour.

Miss AIRS.

POUND CAKE.

$\frac{1}{2}$ lb. butter		$\frac{1}{2}$ lb. castor sugar
$\frac{1}{2}$ lb. eggs		10 ozs. flour.
$\frac{1}{2}$ lb. sultanas		$\frac{1}{2}$ lb. currants
$\frac{1}{4}$ lb. glace cherries		$\frac{1}{2}$ lb. mixed peel
		Pinch cinnamon

Beat the butter and sugar till it becomes like thick cream ; add the eggs one at a time, stir in the flour and fruit. Bake in a slow oven $2\frac{1}{2}$ to 3 hours.

Mrs. MANWARING,

Durley Hall, Bournemouth.

Mrs. J. SPENCER,

Leicester.

ROSCO CREAM CAKE.

4 eggs		2 ozs. Hungarian flour
2 ozs. butter		2 ozs. cornflour
4 ozs. castor sugar		1 teaspoonful baking powder
2 ozs. chopped glace cherries		1 teaspoonful orange flower
Cochineal		water

Cream the butter and sugar, add the beaten eggs and flavouring, then the flour mixed with the cherries, and enough cochineal to make it salmon pink, lastly the baking powder. Bake in 3 sandwich tins in a quick oven.

For the mixture for cake when cold :—A gill of cream, beaten to a stiff consistency, with a tablespoonful of castor sugar, tablespoonful of grated cocoanut, a teaspoonful of orange water, and a few drops of vanilla essence, and the white of a small egg, well beaten, then spread on the cake, which must be eaten fresh.

Mrs. SULLY, Redcar.

RICH CURRANT CAKE.

1 lb. flour.		1 lb. currants
$\frac{1}{2}$ lb. castor sugar		$\frac{1}{2}$ lb. butter
2 ozs. candied peel		1 oz. bitter almonds
1 teaspoonful of soda		1 oz. sweet almonds
		4 eggs

Mix the dry ingredients with the well-chopped almonds, beat the yolks and whites of eggs separately, then together, add them to the cake, mix thoroughly and bake.

Miss TRAVIS, Alexandra Avenue,
Mansfield.

SANDWICH CAKE.

$\frac{1}{4}$ lb. castor sugar		2 eggs
2 ozs. butter		$\frac{1}{4}$ lb flour
1 teaspoonful baking powder		

Beat butter and sugar to a cream, add the eggs one at a time, then lightly dredge in the flour and baking powder.

Chocolate Icing for the Sandwich.

1 tablespoonful cocoa or grated chocolate		$\frac{1}{2}$ gill of cold water $\frac{1}{2}$ lb. icing sugar
Vanilla essence		

Stir the cocoa and water over the fire, let it boil for a minute or two, add the sugar and essence to taste; mix well until quite smooth, but do not let it boil after the sugar is added (it is ready when it coats the back of the spoon), pour over the sandwich.

French Butter Icing.

FOR MIDDLE OF SANDWICH.

2 ozs. fresh butter		$\frac{1}{4}$ lb. icing sugar
Vanilla flavour to taste		

A little of the chocolate icing before the sugar is added, to make a pale fawn colour. Beat the sugar and butter to a cream, add flavouring and colouring, mix well and spread between the cake, after having first used some through a forcing bag to decorate the top, when the chocolate icing is set.

Mrs. COALES,

Market Harborough.

Mrs. PLOWMAN,

Wellingborough

SCRIPTURE CAKE.

$4\frac{1}{2}$ cupsful 1 Kings, iv., 22; $1\frac{1}{2}$ cupsful Judges, v., 25 (last clause); 2 cupsful Jeremiah, vi., 20; 2 cupsful 1 Samuel, xxx., 12; 2 cupsful Nahum, iii., 12; 1 cupful Numbers, xvii., 8; 2 tablespoonsful 1 Samuel, xiv., 25; 6 tablespoonsful Jeremiah, xvii., 11; $\frac{1}{2}$ cupful Judges, iv., 19 (last clause); a pinch of Leviticus, ii., 13; season to taste of 2 Chronicles, ix., 9; 1 teaspoonful Amos, iv., 5. Follow Solomon's prescription for making a good boy (Proverbs xxiii., 14) and you will have a good cake.

SNOW CAKE.

$\frac{1}{2}$ lb. castor sugar		1 lb. cornflour
$\frac{1}{2}$ lb. butter		5 eggs (whites only)
Essence of almonds or lemon		

Beat all together for 20 minutes, and bake for 30 minutes in a slow oven, and when cold cut into squares.

Mrs. JOHN MARSH,

Abington Avenue.

Mrs. BRICE,

The Gables, Harborough.

SODA CAKE.

$\frac{1}{4}$ lb. butter or dripping		$\frac{1}{2}$ lb. moist sugar
1 lb. flour		1 cupful milk
$\frac{1}{2}$ lb. currants		1 egg
1 teaspoonful carbonate of soda		

Rub butter into flour, add currants and sugar, mix well together, well beat the egg, stir into flour, etc., milk, into which carbonate has been added. Beat all together, bake for 1 hour.

MISS NELLIE TYE.

SPONGE CAKE.

6 eggs		10 ozs. flour
12 ozs. sugar		

Beat eggs and sugar 20 minutes, then add the flour gradually, and flavour with essence of lemon.

Mrs. ROBINSON, Spencer Parade.

SPONGE CAKE.

4 eggs, well beaten		$\frac{1}{2}$ lb. castor sugar
$\frac{1}{4}$ lb. of flour		

Beat the eggs and sugar together for 6 minutes, then stir in the flour. Put quickly into a cake tin lined with well-greased paper and sprinkled with sugar. Bake 1 hour in a moderate oven.

L.A.E.

SPONGE PARKIN.

2 breakfastcupful flour		2 tablespoonsful treacle
1 oz. lard		1 oz. butter
3 teaspoonsful baking powder		A pinch salt
1 breakfastcupful sugar		A pinch powdered ginger
1 egg		
1 gill milk		

Put flour in a basin, rub in butter and lard and salt, then mix in the baking powder, sugar and ginger, beat the egg, add treacle and milk, then mix all together. Pour in a greased pudding tin and bake in a very slow oven.

MISS LILIAN FURNIS.

SULTANA CAKE.

$\frac{3}{4}$ lb. flour
 $\frac{1}{4}$ lb. sugar
 $\frac{1}{4}$ lb. candied peel
 2 eggs

$\frac{1}{4}$ lb. lard or butter
 $\frac{1}{2}$ lb. sultanas
 3 teaspoonsful baking powder
 A little milk

Mrs. HOLES,
 Newport Pagnell.

SWISS ROLL.

4 eggs
 4 ozs. flour
 Grated rind of half lemon

6 ozs. castor sugar
 1 teaspoonful baking powder
 2 tablespoonsful jam

Put the eggs and sugar into a basin, set over a pan of hot water, and whip briskly 20 minutes. When the mixture is warm, remove from the pan, mix the baking powder with the flour, and sift to the eggs and sugar, stir in very lightly, lastly stir in the lemon rind. Line a large flat tin with buttered paper, and dust it over with castor sugar, pour in the mixture, it should be about one-third of an inch deep. Bake in a moderate oven 8 to 10 minutes. Warm the jam, spread over the top, and roll as quickly as possible after it is taken from the oven.

Mrs. A. E. MARLOW,
 Northampton.

YORKSHIRE CAKE.

1 egg
 2 ozs. butter
 2 ozs. flour
 2 ozs. sugar

2 ozs. ground rice
 1 teaspoonful baking powder
 A little milk
 Jam

Mix all well together and spread on 2 tins, bake for 15 minutes, and put jam in between, sprinkle top with castor sugar.

Miss CARTER.

Additional Recipes.

Additional Recipes.

SMALL CAKES AND BISCUITS.



AFTERNOON TEA CAKES.

$\frac{1}{2}$ lb. pastry flour (Vienna if possible) 2 ozs. butter		1 oz. baking powder $\frac{1}{2}$ oz. castor sugar 1 gill milk 1 egg (the yolk only)
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Rub the butter into $\frac{1}{4}$ lb. of flour, and put the baking powder with the rest of the flour to be added after the butter is well rubbed in, add the castor sugar, beat the egg with the milk, mix quickly and roll out the dough, cut into fancy shapes, and when partly baked brush over with milk. To be cut open and buttered.

Mrs. WADLOW, Peterborough.

Similar cakes.

Mrs. OLNEY, The Drive.

ATHOL TEA CAKES.

$\frac{1}{4}$ lb. pastry flour 1 oz. castor sugar 1 egg		3 ozs. butter Pinch of salt A little milk
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Rub the butter into the flour, add the sugar and salt, beat the egg and mix the tea cakes, work on a board, roll

out and cut into rounds ; bake 10 minutes, and serve hot or cold, with plenty of butter.

AGNES ADNITT.

BATH BUNS.

One oz. yeast in $\frac{1}{2}$ pint of water, let it stand to rise, then add the following ingredients :—2 lbs. flour, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ pint milk, 2 eggs, a few drops of essence of lemon, or the grated rind of fresh lemon. Mix well and set aside again to rise ; then cut up and form into buns, sprinkled with castor sugar, and then wash over with egg and milk.

Mrs. CAMPION, Kingsthorpe.

BATH CAKES AND JUMBLES.

$\frac{1}{2}$ lb. butter
3 eggs

| $\frac{1}{2}$ lb. sugar
| $\frac{3}{4}$ lb. flour

Stir butter and sugar together for quarter of an hour, add 1 egg at a time, stirring 5 minutes between each, then add the flour. Roll with the hand pieces into the shape of a worm, then twist round and round on a well-floured board until the size of a five-shilling piece. Arrange on a well-buttered tin, and bake until golden brown in colour.

Miss S. WRIGHT, Gill Moss,
West Derby.

BISCUITS.

1 lb. flour
2 ozs. butter
2 eggs

| Essence of lemon
| 2 ozs. sugar
| New milk

A few seeds or currants

Mix with enough milk to form a paste. Roll out thin.

Miss MESSINGER.

BRANDY SNAPS.

$\frac{3}{4}$ lb. treacle		6 ozs. butter, or
$\frac{1}{2}$ lb. flour		3 ozs. butter and 3 ozs. lard
$\frac{1}{2}$ lb. sugar		$\frac{1}{2}$ oz. ground ginger
A pinch of nutmeg, if liked		

Melt the butter in the treacle, add the other ingredients a little at a time, and mix well. Slightly grease the baking tin and drop the mixture from a spoon, leaving room for spreading. Bake to a light brown in a gentle oven, take out, and when cooling curl them round a rolling pin. If the mixture seems too stiff when mixing, add more treacle, or if too thin add more flour.

Mrs. OSBORNE, 24, Hazelwood Road.

BRANDY SNAPS.

$1\frac{3}{4}$ lbs. sugar		$1\frac{1}{2}$ lbs. flour
$1\frac{1}{4}$ lbs. treacle		4 ozs. lard

Mix well the lard and sugar in the flour, then add the treacle, and mix all together. It will be all the better if made a few days before baking.

Mrs. M. A. PARSONS, St. James'.

CHOCOLATE ECLAIRS.

$\frac{1}{4}$ pint water		2 ozs. fresh butter
2 eggs		2 ozs. flour

Put the butter and water in a saucepan, when boiling add the flour, stir until it comes from the sides of the saucepan, then add the eggs one at a time and stir till thoroughly mixed, place on tins, and bake in a moderate oven until set. Allow them to cool, then gently with a knife make an incision, place a small quantity of whipped cream in each, and cover with icing.

Chocolate Icing.

Place a 3d. packet of chocolate in a saucepan, with 1 teaspoonful of milk and 1 oz. of butter (or to taste), allow to gradually melt, then sift in 3 ozs. of icing sugar, stand

on the stove where it can melt, taking care it does not burn. Allow it to get hot, then pour it over the eclairs, and stand in a cool place to harden.

Mrs. GRIFFEN, Kineton.

COCOANUT CAKE.

2 eggs. Their weight in flour, sugar and butter		2 ozs. cocoanut 1 teaspoonful baking powder
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Beat the butter to a cream, adding the other ingredients, and putting cocoanut last; bake in a flat tin for half an hour. Spread with preserve, if liked, and sift cocoanut over it.

Mrs. ASHBY, Watford Lodge.

COCOANUT FINGERS.

The weight of 3 eggs in butter, flour and sugar 2 tablespoonsful cocoanut		1 small teaspoonful baking powder
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Beat butter to a cream, add sugar, then eggs, one at a time *whole*, then flour and baking powder, last of all cocoanut. Put in a tin and bake quickly.

Mrs. PICKERING, Pitsford.

COCOANUT STEEPLE CAKES.

$\frac{1}{2}$ lb. desiccated cocoanut $\frac{1}{4}$ lb. castor sugar		2 eggs 2 tablespoonsful milk
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Well mix the cocoanut and sugar together, then beat in the eggs. Take a teaspoonful of the mixture into one hand, and mould with the fingers to the shape of a small steeple, place in a greased tin, and bake in a very slow oven $1\frac{1}{2}$ or 2 hours, until well dried through; sufficient to make 36 cakes.

Mrs. A. LEACH, St. James'.

COFFEE CAKE.

The weight of 3 eggs in butter, castor sugar, and self-raising flour. Beat butter to a cream, add sugar, then yolks of eggs (unbeaten), mix well, then add whites, which have been beaten to a froth. Beat all smooth and sift in flour, beating all the time; add one dessertspoonful of Brand's coffee essence, put the mixture into 2 round tins (flat tins), and bake in a moderate oven. The tins must have a buttered paper in them before the mixture is put in.

Cream.

Beat $\frac{1}{2}$ a pint of cream with 3 teaspoonsful of icing sugar, and 1 teaspoonful coffee essence until thick. When the cakes are quite cold spread the cream between the two.

Three tablespoonsful of icing sugar and 1 of coffee essence, in a soup plate. Mix with a very little boiling water and spread over top of cake.

Mrs. ALSOP, Upton.

CORNFLOUR CAKES.

4 ozs. butter	3 ozs. cornflour
3 ozs. castor sugar	1 egg
3 ozs. flour	1 small teaspoonful baking powder

Cream the butter and sugar together, add egg, and flavour to taste. Drop them on a flat tin and bake in a quick oven.

Mrs. F. FACER, Gurney Terrace.

CREAM SCONES.

$1\frac{1}{2}$ breakfastcupful of flour	1 teaspoonful sugar
Piece of butter the size of an egg	1 teaspoonful baking powder
	1 cupful of sweet milk

Put the flour into the basin with the baking powder and sugar, add the butter, and rub in till it is quite powdered in the flour; then make the whole into a paste with the milk. Divide it in two pieces; take one piece and roll it

out quite thin and round, cut the edges smooth and even, then cut in 8 pieces. Have a griddle very warm, bake about 5 minutes altogether, turning the scones once.

Mrs. ARKELL, Catford.

CURRENT SCONES.

$\frac{1}{2}$ lb. flour		1 teaspoonful baking powder
3 ozs. lard		A few currants
2 ozs. sugar		1 egg
		$\frac{1}{4}$ pint milk

Rub the lard into flour, add sugar and currants, moisten with egg and milk, press on a floured board, cut into rounds, brush over with egg, and bake in a quick oven for 15 minutes.

Miss E. CHOUER.

EASTER CAKES.

1 lb. flour		1 lb. castor sugar
$\frac{3}{4}$ lb. butter		$\frac{1}{2}$ lb. currants
Yolks of 3 eggs		A little nutmeg

Use a wineglassful of milk to mix into a stiff paste, and roll out thin. Cut into rounds and bake in a hot oven. This generally makes 4 dozen cakes.

Mrs HADDON, The Limes, Clipston.

ECCLES CAKES.

$\frac{1}{4}$ lb. currants		$1\frac{1}{2}$ ozs. finely chopped peel
2 ozs. sugar		$\frac{1}{2}$ teaspoonful allspice
A little nutmeg		1 oz. butter

Short paste

Make short crust, roll out once, cut in rounds, place on a sugared paper, lay a spoonful of the mixture on each, and close up the rounds. Make two slits in the top of the cakes, lay on a greased tin, bake 10 minutes in a hot oven.

Mrs. Izod, London.

FAVOURITE SMALL CAKES.

$\frac{1}{4}$ lb. butter		$\frac{1}{4}$ lb. castor sugar
Yolks of 2 eggs		2 ozs. rice flour
Whites of 3 eggs		3 ozs. ordinary flour
1 oz. ground almonds		6 drops almond essence

Beat the butter and sugar to a cream, then work in the yolks of the eggs, ground almonds, almond essence and flour, and lastly, beat in the whites of eggs, well whisked. Drop in teaspoonsful upon buttered papers, or into buttered pattytins, and bake in a quick oven

Miss EVA HIGGINS, Preston Deanery.

LEMON BISCUITS.

$\frac{1}{2}$ lb. flour		1 large lemon rind and juice
$\frac{1}{4}$ lb. sifted sugar		1 egg, and a
$\frac{1}{4}$ lb. butter, or butter & lard		Pinch of salt

Put butter into dry ingredients, moisten with the beaten egg and the juice of the lemon; knead together and roll out. Cut into biscuits and bake in a moderate oven.

Mrs. WOOD, Kilmalcolm.

GINGER NUTS.

$\frac{1}{2}$ lb. flour		$\frac{1}{4}$ lb. golden syrup
1 teaspoonful ground ginger		1 teaspoonful baking powder
2 ozs. butter		or lemon kali
		2 ozs. soft raw sugar

Melt the butter, sugar, and golden syrup together in a stew pan, pass the flour and ginger through a sieve together into a basin, then mix all quickly, turn out on to a floured board, roll out, and cut into biscuits, bake on a greased baking sheet about 10 minutes.

Miss L. S. MOORE.

LEMON BUNS.

1 teacupful castor sugar		3 ozs. butter
1 breakfastcupful flour		3 ozs. lard
4 dessertspoonsful milk		3 eggs
$\frac{1}{2}$ teaspoonful soda		$\frac{1}{2}$ teaspoonful cream of tartar
Lemon flavouring		

Melt butter, and then add eggs, well beaten ; then milk, flavouring, sugar and flour by degrees. Lastly, add soda and cream of tartar. Put into battered tins and bake in a fairly hot oven for about 20 minutes.

Mrs. J. H. JACKSON,

The Avenue, Gravesend.

MACAROONS.

4 ozs. ground sweet almonds mixed with a few bitter almonds	5 ozs. castor sugar Whites of 2 eggs
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Whip the whites of eggs to a stiff froth, add the almonds and sugar with a few drops of orange flower water. Drop the mixture on wafer paper, and bake for a few minutes. When half done lay a split almond on each macaroon.

Mrs. C. ADNITT, Cheyne Walk.

MILK ROLLS.

1 lb. flour 1 egg 2 teaspoonsful baking powder	$\frac{1}{4}$ lb. butter Sugar to taste milk
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Mix well the dry ingredients and moisten into a soft dough with milk. Make into a puff shape, turned over, and bake 20 minutes. Cut open and butter them to serve.

C. Y. D.

OATMEAL BISCUITS.

1 breakfastcupful ordinary flour 1 breakfastcupful Scotch oatmeal	1 teaspoonful baking powder 2 ozs. butter 2 ozs. castor sugar A little cold milk
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Mix together with the milk ; roll out thin, cut into shape, and bake about 20 minutes in a fairly hot oven.

Mrs. L. BARTLETT,

Bromley Common.

OSWEGO CAKES.

3 ozs. Oswego flour
2 ozs. fresh butter

3 ozs. sifted sugar
2 eggs

Beat the butter to a cream, add the other ingredients, having well beaten the eggs, then stir or beat together for 10 minutes. Butter some small tins, fill with the mixture and bake in a quick oven for 8 or 10 minutes.

They quickly scorch.

Mrs. PAINE.

OSWEGO CAKES.

ANOTHER.

8 ozs. cornflour
1 oz. plain flour
3 eggs

4 ozs. butter
8 ozs. sugar
2 small teaspoonsful baking powder

Mix cornflour, plain flour, sugar, and baking powder together, whip eggs, melt butter, mix butter and eggs together and add to former, with a little milk if required, and few drops of essence of almonds.

Mrs. STEWART.

QUEEN BUNS.

2 ozs. butter
2 ozs. currants
2 eggs
4 ozs. flour

2 ozs. castor sugar
 $\frac{1}{2}$ teaspoonful baking powder
A little candied peel

Cream the butter, add sugar, then mix in the dry ingredients, and add the well-beaten eggs with a little essence of lemon. Bake in small tins.

Mrs. PICKERING, Pitsford.

RASPBERRY BUNS.

$\frac{3}{4}$ lb. flour
 $\frac{1}{4}$ lb. butter
 $\frac{1}{4}$ lb. sugar
2 eggs

$\frac{1}{2}$ teaspoonful carbonate of soda
1 teaspoonful cream of tartar
Some raspberry jam
About $\frac{1}{2}$ teacupful buttermilk

Mix all the dry ingredients in a basin, rub the butter amongst them with the tips of the fingers, make into a

soft paste with the eggs and buttermilk, grease a tray and put on the mixture in spoonful a little apart, put a little jam into the centre of each bun and cover it up, bake in a moderate oven for 20 minutes.

MISS CAMPBELL, Gourock.

RASPBERRY BUNS

6 ozs, flour	6 ozs. ground rice
$\frac{1}{4}$ lb. lard, or part butter	$\frac{1}{4}$ lb. castor sugar
2 eggs	1 teaspoonful baking powder
Raspberry jam	

Rub in the lard to the flour and ground rice, add sugar and powder, then make into a stiff paste with the yolks of the eggs. Divide into small balls, hollow each one and insert a little of the jam. Close up neatly and brush over with white of egg. Bake in small tins in a rather quick oven.

Mrs. FAIRWEATHER.

Mrs. CHAMBERLAIN.

Miss E. CHOUER sends a similar recipe, using all flour and not ground rice.

ROCK CAKES.

$\frac{1}{2}$ lb. flour	$\frac{1}{4}$ lb. currants
$\frac{1}{4}$ lb. butter	$\frac{1}{4}$ lb. sugar
2 ozs. candied peel	1 egg
$\frac{1}{2}$ teaspoonful ground ginger	2 teaspoonsful baking powder
A little grated nutmeg	2 or 3 tablepoonsful milk
A pinch of salt	

Mix all the dry ingredients together, then the egg and milk. Bake in a hot oven $\frac{1}{4}$ hour or 20 minutes, in little tins.

Mrs. GREER, London.

ROCK ISLAND CAKES.

$\frac{1}{4}$ lb. flour	$\frac{1}{4}$ lb. ground rice
$\frac{1}{4}$ lb. pounded sugar	$\frac{1}{4}$ lb. butter
1 egg	8 drops essence of lemon

Rub in the butter, add the dry ingredients, thoroughly

mix them, stir in the well beaten egg and make into rough, rocky little cakes. Place on buttered paper in a flat tin and bake about 20 minutes.

Miss PICKERING, 12 Billing Road.

ROUT BISCUITS.

1 lb. flour		$\frac{1}{2}$ lb. castor sugar
$\frac{1}{2}$ lb. butter		1 egg
$\frac{1}{2}$ lb. currants		1 tablespoonful milk
		Candied peel

Mix dry ingredients with the eggs and milk to a very stiff dough, and work all well together. Put on baking tins with two forks to make them look rough on top.

Mrs. HIGGINS, Parade.

RUSKS.

$\frac{1}{2}$ lb. flour or whole meal		2 ozs. butter
$1\frac{1}{2}$ teaspoonsful baking powder		1 egg
		A pinch salt

Very little milk to mix stiff, roll out thick, cut out rounds. Bake in quick oven, split when nearly done, and return quickly to oven to finish.

Mrs. WHEELER,
Norwich.

Mrs. NICHOLS,
St. Matthew's Parade.

SCONES.

$\frac{1}{2}$ lb. flour		2 ozs. butter
1 egg		2 ozs. sugar
2 ozs. sultanas		1 teaspoonful cream of tartar
$\frac{1}{2}$ teaspoonful carb. soda		Little milk

Mix flour with the soda and cream of tartar, rub in the butter, add sultanas and sugar. Divide yolk of egg, beating half with the white; mix into a firm paste with a little milk. Roll and cut into shape; brush over with the remainder of egg.

Miss AIRS.

SCOTCH BANNOCKS.

1 lb. flour		2 teaspoonsful baking powder
2 ozs. lard		2 ozs. sugar
Buttermilk to mix into a stiff paste		

Roll lightly on pastry board, cut with round cutter, put in floured tins in oven, and cook slowly.

To be eaten for tea with butter.

Mrs. KEECH, The Hermitage.

SCOTCH SHORTBREAD.

$\frac{1}{4}$ lb. butter		3 ozs. sugar
1 lb. flour		1 oz. candied peel

Cream the butter and sugar, beat well, then work in the flour. Cut 4 strips of candied peel to go on top of cake, chop up remainder, mix it into the shortbread, form the mixture into a round cake, crimp the edges, place on white greased paper and tin greased well and bake in hot oven till brown.

M. ADNITT.

SCOTCH SCONES.

1 lb. flour		$\frac{1}{2}$ teaspoonful salt
1 small teaspoonful soda		1 teaspoonful sugar
1 small teaspoonful cream of tartar		Nearly $\frac{1}{2}$ pint milk

Mix all the dry ingredients together and then rub in the lard, mix with the milk and roll out to a $\frac{1}{4}$ inch thick. Well flour a girdle, make the mixture into rounds, divide cross-wise into four, place on the girdle and cook till done on one side, then turn on the other, flour the girdle again when the scones are to be turned over.

Mrs. A. E. ANDERSON, Phippsville.

SHORTBREAD.

1 lb. flour (14 ozs. flour and 2 ozs. rice flour)		
$\frac{1}{2}$ lb. butter		$\frac{1}{4}$ lb. castor sugar

Put all into a basin and knead well until the whole is

worked into a paste, turn out on to a floured board and knead into a cake $\frac{3}{4}$ inch thick, prick with a fork and pinch the edges, bake in slow oven.

Mrs. RUSHTON.

Mrs. COOPER.

SEED BISCUITS.

$\frac{1}{2}$ lb. flour		$\frac{1}{4}$ lb. castor sugar
$\frac{1}{4}$ lb. butter		1 egg
1 teaspoonful caraway seeds		

Mix, roll out thickly, shape with a cutter. Currants may be substituted if preferred.

Mrs. RUSHTON, Watkin Terrace.

SMALL CAKES.

The weight of 1 egg in flour, butter and sugar
1 teaspoonful baking powder

Mix with the egg well beaten, put into small patty pans and bake till a pale brown. When done, put on each cake a cherry, or half a cherry, with a little sugar and water icing.

Mrs. WILCOX, Oundle.

SODA BUNS.

Rub 6 ozs. butter into 1 lb. flour, add 6 ozs. white sugar, 2 ozs. mixed peel, put $\frac{1}{2}$ teaspoonful carbonate of soda into 1 tablespoonful milk, heat in oven to dissolve, let it cool, then mix with flour, butter, and sugar. Drop in separately the yolks of 4 and the whites of 2 eggs, mix thoroughly, and bake in a brisk oven.

Miss MARLOW, Billing Road.

SUFFOLK BUNS.

8 ozs. flour		8 ozs. castor sugar
8 ozs. currants		8 ozs. butter
$\frac{1}{2}$ teaspoonful soda		A little baking powder
	4 eggs	

Mix well the dry ingredients, beat the yolks and whites of eggs separately, then together, gradually add them to the other ingredients, and beat well for 10 minutes, bake in deep patty pans for 15 or 20 minutes. Delicious cakes.

Mrs. R. HIGGINS and Mrs. JEFFERY.

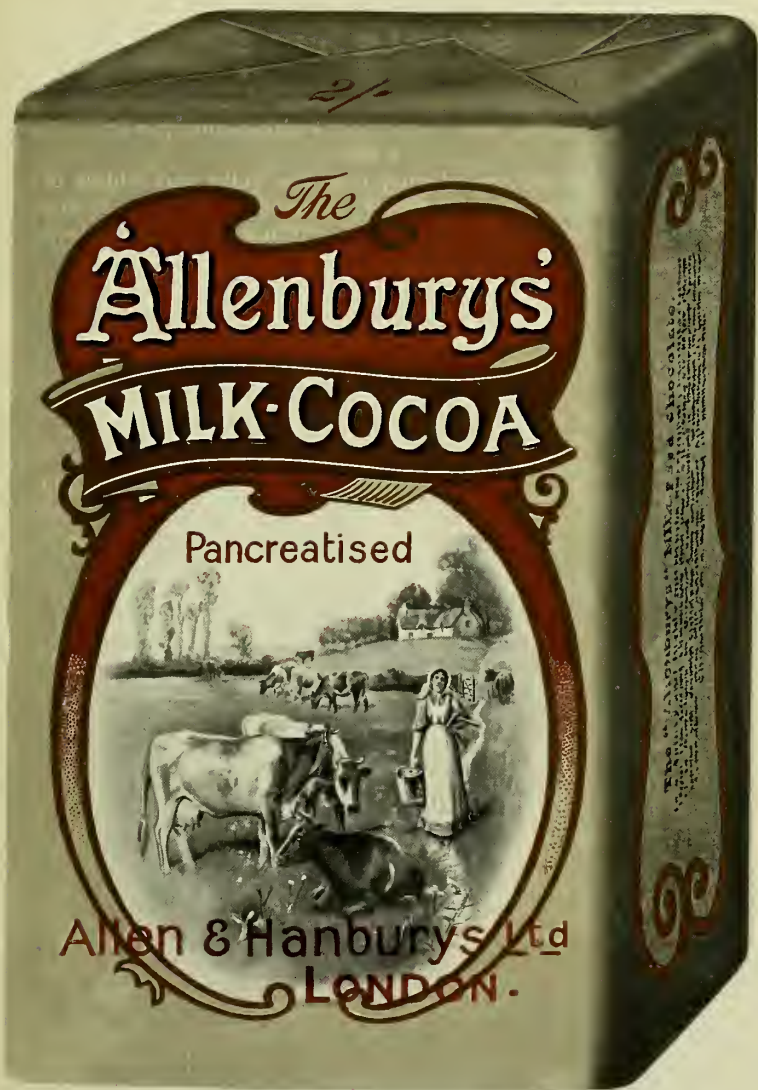
SWISS CAKES.

$\frac{1}{2}$ lb. flour		2 ozs. butter
$\frac{1}{4}$ lb. sugar		2 eggs
	$\frac{1}{2}$ teaspoonful baking powder	

Beat the butter to a cream, pour in the egg well beaten, add other ingredients. Bake in buttered tins.

Miss GROSS.

A large sample for three penny stamps for postage.



Allen & Hanburys Ltd., Lombard St., London.

THE IDEAL BEVERAGE

Light, Nutritious, and of Delicious Flavour.

The **Allenburys'** **MILK-COCOA**

(PANCREATISED).

The "Allenburys'" Milk-Cocoa contains in a small bulk the whole of the constituents necessary for making a cup of cocoa, and it needs but the addition of boiling water to prepare it. Being partially predigested it is rendered most easy of assimilation, and forms an ideal beverage for all who cannot readily digest ordinary cocoa. For general consumption the "Allenburys" Milk-Cocoa provides a delicious and wholesome beverage, being especially useful as a light supper diet. It is invaluable as a restorative and stimulating food-drink in the sick room and nursery, and is much to be preferred to tea or coffee.

In tins at 2/- and 3/6 each, of Chemists.

The "Allenburys" **MILK-FOOD CHOCOLATE**

THE
BEST AND PUREST
FOOD-SWEET FOR
YOUNG CHILDREN

A dainty and highly nutritious sweetmeat manufactured from the 'Allenburys' Milk Food and the purest chocolate.

In 1d., 3d., and 6d.
tablets, of Chemists.

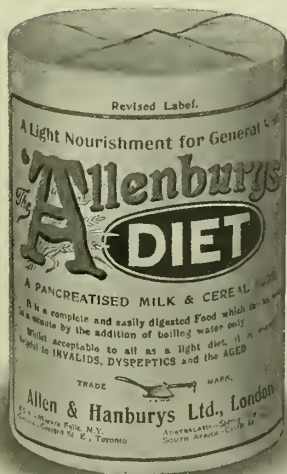


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A LIGHT NOURISHMENT FOR GENERAL USE
IN HEALTH AND SICKNESS.

'Allenburys' The **DIET**

A PANCREATISED MILK AND CEREAL FOOD.



Invaluable—

In the Sick Room
In Convalescence
For the Aged
For the ailing Child
For the poorly nourished
Infant
As a light supper repast
After late evening engage-
ments
For Sick Headaches and

Whenever a distaste for solid food is experienced.

A large sample for three penny stamps for postage.

Allen & Hanburys Ltd., Lombard Street, London.

The Allenburys' LIQUID BEEF



The "Allenburys" Liquid Beef is a splendid restorative food. It is very easily assimilated and may be taken in water or milk, or used to fortify the food of the Invalid or Convalescent.

Especially suited to growing and weakly Children, also when the physical powers are overworked and exhausted.

In bottles at 2/6 each, of all Chemists.

Allen & Hanburys Ltd., Lombard St., London.

Additional Recipes.

Additional Recipes.

CHUTNEYS & PICKLES.



CASHMERE CHUTNEY.

2 lbs. apples	1 lb. dates
2 lbs. moist sugar	4 oz. ginger (chopped and pounded)
$\frac{1}{2}$ oz. garlic	2 ozs. salt
$\frac{1}{2}$ oz. red pepper	Vinegar
1 lb. sultana raisins	

Do not peel apples, have all these things chopped except dates. Boil fruit in enough vinegar to cover it. When soft, add everything else, the dates being cut in small pieces. Boil 10 minutes altogether, then bottle and put away well corked. If allowed to mellow for some time it is delicious.

Miss CAMPBELL, Gourrock.

CHUTNEY.

3 lbs. sharp apples	1 lb. sultanas
1 quart vinegar	3 tablepoonsful salt
2 Spanish onions, cut small	1 lb. Demarara sugar

Three pieces of ginger, $\frac{1}{2}$ oz. of chillies, and 12 peppercorns, to be tied in muslin and taken out when the chutney is cooked. The whole to be put in a stew-jar in a moderate oven for 12 hours, and stirred occasionally. The apples should be pared and cored.

Mrs. JELLEY, Billing Road.

CHUTNEY.

3 apples		1 lb. tamarind pulp
2 lbs. tomatoes (ripe)		2 ozs. ground ginger
$\frac{1}{2}$ lb. raisins		2 ozs. garlic
$\frac{3}{4}$ lb. sugar (brown)		2 ozs. mustard
$\frac{1}{4}$ lb. salt		$\frac{1}{4}$ oz. cayenne
		1 quart vinegar

Peel apples and tomatoes, cut up small ; crush the garlic and boil in the vinegar until quite soft, let it stand until cold, then add the other ingredients. The garlic must be *well crushed*, and the raisins stoned and chopped very fine. Let it stand five days, stir well each day, and then put away in small jars well covered. The apples are weighed after being peeled and cored.

Mrs. C. E. JEFFERY.

DAMSON PICKLE.

FOR HOT OR COLD MEAT.

Put 5 lbs. of damsons in an earthen pan, then put 4 lbs. of loaf sugar in a stewpan with $1\frac{1}{2}$ pints of best wine vinegar, 24 cloves, $\frac{1}{2}$ oz. of cinnamon, and 2 ozs. of mace. Boil well together and let it simmer some time, then pour over the damsons, cover, and let it stand 24 hours. Then take the juice and boil again and pour over the fruit as before. On the third day boil fruit and juice together for 5 minutes, then pour into jars and tie down while hot. The pickle is much better if kept six months before using.

Mrs. WALKER,
The Avenue, Northampton.

HOT PICKLES.

1 gallon best brown vinegar		2 ozs. long pepper
$\frac{1}{4}$ lb. tumeric		$\frac{1}{4}$ lb. mustard seed
1 oz. cayenne pepper		2 ozs. chillies
$\frac{1}{4}$ lb. bruised ginger		$\frac{1}{4}$ lb. mustard

Mix all ingredients together in cold vinegar and pour

over the mixed vegetables, which have been prepared with dry salt. Any white vegetables will do.

Mrs. JOHN GUDGEON,
Blisworth.

LADIES' DELIGHT.

Mix together 8 ozs. of chopped apples, 8 ozs. of chopped onions, 6 or 8 chillies (according to taste, more if liked very hot). Put into a jar and pour over them 1 pint of boiling vinegar and a dessertspoonful of salt. Stir well and leave till cold, when the relish is fit for use.

Mrs. HY. ARCHER,
Wellingborough,

Mrs. WADLOW,
Peterborough.

MARROW CHUTNEY.

4 lbs. marrow		1 oz. mustard
$\frac{1}{2}$ lb. loaf sugar		1 oz. tumeric
1 lb. shalots		12 chillies
1 oz. ginger		3 pints vinegar
		8 cloves

Cut the marrow into pieces, sprinkle with salt, and leave for 24 hours. Chop the shalots very fine, mince all the ingredients together with the marrow, and boil till tender. When cold, tie down in jars.

Miss GOODALL, Great Brington.

PICKLED TOMATOES.

10 lbs. green tomatoes		2 quarts best vinegar
1 lb. sliced onions		2 lbs. Demerara
$\frac{1}{2}$ oz. chillies		$\frac{1}{4}$ oz. cinnamon
$\frac{1}{4}$ oz. cloves		$\frac{1}{4}$ oz. peppercorns

Slice the green tomatoes into an earthenware pan, sprinkle with salt, let remain until next day, then drain from the salt, put into a preserving pan and simmer very gently

until tender (about $\frac{3}{4}$ hour), with the vinegar, sugar, onions, and spices.

Mrs. WALLIS,
Burton Latimer.

Mrs. JOHN GUDGEON,
Blisworth.

Miss THOMPSON,
Weedon Road.

TOMATO CHUTNEY.

4 lbs. ripe tomatoes		1 lb. Demerara sugar
$\frac{3}{4}$ pint vinegar		1 lb. raisins
2 ozs. mustard seed		2 ozs. salt
$\frac{2}{4}$ oz. grated ginger		$\frac{1}{2}$ oz. garlic
$\frac{1}{4}$ oz. cayenne pepper		A little cochineal

Slice the tomatoes and place them in a jar with sugar and vinegar, cover the jar and bake in a slow oven till the whole will pulp, then pass through a sieve. Stone and chop the raisins finely, peel and chop garlic, mix with the other ingredients and add to the pulp with sufficient cochineal to colour it, place in a jar, stir every day for a week, when it will be ready for bottling.

Mrs. JOHN MARSH, Abington Avenue.

WALNUTS TO PICKLE.

Prick the walnuts with a fork, prepare a strong brine of salt and water (about 1 lb. of salt to 3 pints of water), when cold put the walnuts in, take them out in 4 days, make another brine and put them in again for 3 or 4 days longer, take them out to dry (the air is best because it leaves them black.) Pickle.—

1 quart vinegar		2 ozs. peppercorns
1 oz. allspice		1 oz. bruised ginger

Boil a few minutes, put the walnuts into jars and pour the vinegar on when cold.

Mrs. W. HIGGINS.

Additional Recipes.

Additional Recipes.

SWEETMEATS.



ALMOND TOFFEE.

4 ozs. almonds
2 ozs. butter

1 lb. brown sugar
 $\frac{1}{2}$ teacupful cream

Boil without stirring for 20 minutes, blanch the almonds and cut into strips, throw into the toffee just before pouring out.

Miss PLOWMAN, Wellingborough.

AMERICAN FUDGE.

2 cupsful white sugar
 $\frac{1}{2}$ cupful milk (scant)

2 squares chocolate
Butter, size of walnut

Boil 8 minutes, beat until it begins to sugar, flavour with vanilla and pour it quickly on to buttered plates.

Nurse ANNIE EADY.

AMERICAN CREAM SQUARES.

1 lb. best icing sugar
2d. cream
1 small teaspoonful cream
of tartar

A few drops cochineal
A little vanilla or other
flavouring

Rub the sugar through a wire sieve, and then mix the cream and flavouring until it is a firm paste. Leave for 1 hour, and turn on to marble slab or paste board which has been well dusted with icing sugar, knead the paste

with the hands for a short time so that the cream and sugar are thoroughly blended. Take half the mixture and with a rolling pin well sugared roll it out to the thickness of half an inch, using icing sugar to prevent sticking, dip a sharp knife into the icing sugar, cut the cream into squares and put on a dish or tin in a warm dry place to harden. With the remainder add 2 or 3 drops of colouring and knead until the whole is a delicate pink, cut into squares.

This recipe is the foundation of an endless number of sweets, which can be varied by different flavourings and colourings.

Mrs. LANE, Bournemouth.

BUTTERSCOTCH.

1 lb. sugar		2 ozs. treacle
3 ozs. butter		4 drops essence of lemon

When nearly done add 2 tablespoonsful vinegar.

K. W. HIGGINS,
3, Royal Terrace,
Northampton.

CARAMEL TOFFEE.

2 dessertspoonsful milk		6 tablespoonsful sugar
3 dessertspoonsful treacle		4 ozs. butter

Boil gently from $\frac{1}{2}$ to $\frac{3}{4}$ hour, stir all the time pour into a greased tin.

MISS LILIAN FURNISS.

CHOCOLATE CARAMELS.

3 cups granulated sugar		1 cup milk
$\frac{1}{2}$ cake chocolate		Butter, size of an egg

Boil until it hardens in water, pour into buttered tins, and when cool cut into squares.

MISS A. EADY, America.

COCOANUT ICE.

1 lb. loaf sugar		$\frac{1}{4}$ lb. desicated cocoanut
Nearly 1 small teacupful milk		A little cochineal

Boil the milk and sugar together for $\frac{1}{2}$ an hour, stirring all the time ; then stir in the cocoanut and boil for 10 minutes. Pour half of the mixture into a buttered tin (not too large), and then colour the remainder and pour over the white. It is better not to use it the same day as made.

Miss HARRIS, London.

Another Way.

Boil the milk and sugar together for 10 minutes, then remove the saucepan to the table, add the cocoanut and beat well until it becomes creamy.

Miss EVANS.

LEMON KALI.

$\frac{1}{4}$ lb. sifted sugar		2 ozs. tartaric acid
2 ozs. carbonate soda		10 drops essence of lemon

Sift sugar, tartaric acid and carbonate of soda through a hair sieve. Mix well together, add essence of lemon in drops and mix well, then put all together through hair sieve.

Miss SCOTT, Pitsford.

PEPPERMINT CREAMS.

1 lb. castor sugar		1 teaspoonful essence of
White of egg		peppermint, or more if liked

Beat up egg, adding gradually the sugar, leaving a sprinkle on the board ; roll out and cut out at once, leaving for some hours in cold place to harden.

Mrs. HARDY, Edinburgh.

SWISS TOFFEE.

1 tin Swiss milk		2 ozs. butter
2 tablespoonsful golden syrup		1 lb. moist sugar
		2 teaspoonsful vanilla essence

Rinse a saucepan with water, and leave a spoonful in it. Add butter, syrup, and sugar ; stir all till melted, then add Swiss milk. Boil 20 minutes, take from the fire and stir in the vanilla.

Mrs. HARDY, Edinburgh.

TURKISH DELIGHT.

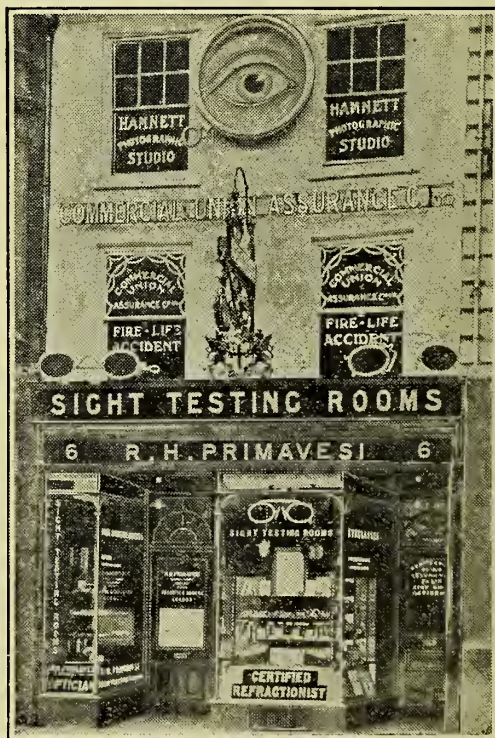
1 oz. leaf gelatine		$\frac{3}{4}$ teacupful boiling water
$\frac{1}{2}$ teaspoonful tartaric acid		A little carmine
2 breakfastcupsful sugar		1 teaspoonful essence
$\frac{1}{2}$ teacupful cold water		Some icing sugar

Soak the gelatine in the cold water for 1 hour. Put the boiling water, sugar, gelatine, and cold water on to boil, and stir all the time. Boil for 10 minutes, add tartaric acid and essence and a few drops of colouring. Pour into a buttered tin. When firm, dust out with icing sugar, then cut into pieces.

Additional Recipes.

R. H. PRIMAVESI, OPTICIAN

(LATE 56, GOLD STREET).



REMOVED TO

6, MERCERS ROW, NORTHAMPTON.

USEFUL HINTS FOR THE HOME.



A CURE FOR RHEUMATISM AND SCIATICA.

Mr. R. HIGGINS testifies to several cases where benefit was received from a special remedy called "Seven Oils for Rheumatism," to be obtained from

Mr. MAYGER, Regent Square.

COLD WATER STARCH.

$\frac{1}{4}$ lb. white starch		3 pints water
1 dessertspoonful turpentine		1 teaspoonful borax

Mix well together and stir every time it is used. If well covered it will keep good for months.

Mrs. SIDDONS, Doddington.

COUGH MIXTURE.

$\frac{1}{2}$ lb. treacle		$\frac{1}{2}$ pint boiling water
rd. paregoric		rd. aniseed
rd. peppermint		rd. laudanum

Put in a pint bottle and mix well together. Dose, wine-glassful.

Miss WINIFRED AIRS,
"Northwood," Colwyn Road.

COUGH MIXTURE.

(THE LATE SIR WILLIAM GULL'S).

4 ozs. honey		4 ozs. cod liver oil
The juice of 2 or 3 lemons, according to size		

To mix the above put altogether into a jar and either stand it on the stove or in a saucepan of boiling water until it is well dissolved. Stir the ingredients occasionally.

A dessertspoonful to be taken three times a day, or double the quantity if the patient likes. Should the stomach reject the cod liver oil, sweet olive oil may be substituted, but the other is the best.

Mrs. BARTLETT,
Bromley Common.

COUGH MIXTURE.

1 lb. dark treacle		1 quart water
1d. paregoric		1d. laudanum
1d. aniseed		1d. peppermint
1d. tincture of squills		

Simmer the treacle and water until reduced to half the quantity. When nearly cold add the other ingredients. Mix well and bottle.

Dose, 1 teaspoonful when the cough is troublesome.

Mrs. GODDARD, Cheyne Walk.

CURE FOR CHILBLAINS.

Beat up 1 egg and put it into a bottle with equal parts of white vinegar and turpentine. Shake up. It should be of the consistency of cream.

Miss ABBOTT, York Road.

CURE FOR A RELAXED THROAT.

Pour 1 pint boiling water upon 30 sage leaves, let it stand for $\frac{1}{2}$ an hour, strain it, add sufficient vinegar to make it acid, and honey according to taste. Use this gargle several times a day.

Mrs. ANDERTON, St. James' Street.

CUT FLOWERS, TO KEEP.

Cut flowers will last fresh much longer if, before putting them in water, the stem is split up for about an inch.

Maiden-hair fern will last fresh a long time if, when gathered the stems are inserted in boiling water and left until the water is cold before using it.

Mrs. J. H. CLARK, Fairlawn.

CLEANING BOOTS.

When travelling, always take with you a pair of old gloves, 2 rubbers, and a tin of boot paste, then you can rub a polish on your boots in 2 minutes and save them from the rough use they get when sent down to be cleaned.

FOR FADED CARPETS.

Ox-gall rubbed into a faded carpet will restore the colours and make it almost as good as new again.

Mrs. G. SMITH, Cheyne Walk.

FOR HEARTBURN.

10 grains carbonate of magnesia		5 grains flour of ginger
5 grains carbonate of soda		15 grains powdered liquorice

To be taken as a powder 2 or 3 times a day.

ANONYMOUS, BUT PROVED.

FOR THE HANDS.

FOR KEEPING THE HANDS IN WINTER FREE
FROM CHAPS AND ROUGHNESS.

Melt equal parts of beeswax and sweet oil together, run into egg cups, when set it will be like a soap cake, rub a little on the hands at bedtime.

Mrs. ANDERSON,
Phippsville.

FOR INDIGESTION.

1 handful senna leaves
2 teaspoonsful sugar
1 teaspoonful ground
ginger

1 pint boiling water
2 teaspoonsful carbonate soda
1 teaspoonful essence of
peppermint

Boil slowly, for $\frac{1}{2}$ an hour, the senna, sugar, ginger, and soda, then strain and cool. When quite cold, put into a bottle with the essence of peppermint.

Take a wine-glass fasting, or before meals.

Mrs. ELLIOTT,
Church Brampton.

FRUIT SALTS.

2 ozs pulverized epsom salts
2 ozs. carbonate of soda
2 ozs. cream of tartar

2 ozs. tartaric acid
1 oz. citrate of magnesia
 $\frac{1}{2}$ lb. castor sugar

Mix thoroughly and keep in air-tight bottles. One or two teaspoonsful in a glass of water as a cooling and aperient drink.

Mrs. J. T. PETTIT,
The Drive.

Mrs. CHAMBERLAIN,
Abington Park Parade

FURNITURE POLISH.

1 oz. beeswax
 $\frac{1}{2}$ pint turpentine

$\frac{1}{2}$ oz white wax
 $\frac{1}{2}$ oz. castille soap
 $\frac{1}{2}$ pint water

Dissolve the beeswax, and white wax in the turpentine, boil the castille soap in the water, mix.

Mrs. GODDARD,

Cheyne Walk.

Miss COOPER,

London.

And many others.

GINGERADE.

3d. essence of ginger
3d. essence of cayenne
1½ lbs. sugar

1d burnt sugar
½ oz. citric acid crystals

Pour 1 quart of boiling water on the lump sugar and citric acid and stir well. Add the other ingredients when this is cool, and bottle when quite cold. Cork well. Use 2 table-spoonsful of this in a glass of hot water, adding more sugar if desired.

Miss C. E. FREEMAN,
Victoria Street

Mrs. J. WESTLEY,
Blisworth.

HAIR WASH.

1d. salts of tartar
1d. hartshorn

1d. lavender water
1 pint soft boiling water

Pour over salts, and when cold add the other ingredients,

Mrs. JEFFERIES, Birmingham.

HINTS ON COOKING.

Cakes will not stick to their tins if placed on a damp cloth when removed from the oven.

When making fruit pies damp the edge of the pastry with milk instead of water, it holds better and the juice is not so liable to boil over.

When making fruit tarts sprinkle a little carbonate of soda over the top of the fruit before putting on the crust, it will prevent the juice running over.

Miss R. FORSYTH, York Road.

To beat the whites of eggs quickly add a pinch of salt. Salt cools, and cold eggs froth rapidly.

Mrs. KIRBY.

LEMON SYRUP.

3 large lemons		2 lbs. lump sugar
1 oz. citric acid (crystals)		3 pints water

Peel the lemons thinly and boil the peel in water for 15 minutes. Add the juice and boil another 15 minutes. Strain through muslin, return to same pan, add the sugar and citric acid, and boil till quite dissolved. When cold bottle for use. A small quantity in a tumbler of plain or aerated water.

J. N. ADAM, Kidderminster.

METAL POLISH.

Dissolve a piece of Imperial soft soap (Chiswick) the size of a walnut in a pint of boiling water, add 1 oz. of I. F. Baumgartner's brilliantine metallic powder. When cold add 3 tablespoonsful of spirits of ammonia. Keep well corked and shake the bottle before using. Put a little on the article to be cleaned with a small piece of rag and rub it well in immediately with a dry cloth or leather. Keep a small bottle of it for use.

Mrs. WALKER, The Avenue, Cliftonville.

MIXTURE FOR A COLD.

The juice of $\frac{1}{2}$ a lemon		$\frac{1}{2}$ small teaspoonful sweet
1 teaspoonful glycerine		spirits of nitre
		A little honey

Put these ingredients into a tumbler and then fill 3 parts full of boiling water. Drink last thing at night.

POT POURRI.

Take whatever sweet-smelling flowers are in season, such as roses, lavender, jessamine, clove pinks, heliotrope, orange flowers, lillies, &c. Pull them to pieces, taking care to throw away the stalks. Mix such flowers as you can collect well together at the bottom of a china jar or bowl. Pound cloves, cinnamon, allspice, and nutmeg quite fine. Sprinkle it over the flowers, and then a layer of finely-powdered bay salt. Then collect more flowers, and proceed as you did before, a layer of flowers, a layer of spice, and then bay salt. Some herbs, such as lemon thyme. When the jar is quite full, with a wooden spoon, mix all together. It should be kept in a damp room, except when you wish to perfume your rooms. The second year it may be mixed again with fresh flowers.

Lady KNIGHTLEY, Fawsley Park.

SIMPLE CURE FOR SCALDS OR BURNS.

$\frac{1}{2}$ teaspoonsful carb. soda | $\frac{1}{2}$ cupful cold water

Make a lotion of the above, bathe the affected part, and leave the cloth on the burn or scald for a short time. The stinging pain will soon cease.

Mrs. LYSTER, Guildhall Road.

SUBSTITUTE FOR BRANDY.

Tincture of ginger (strong) | Aromatic spirit of ammonia
Chloric ether | (sal volatile)

Equal quantities of each. Can be obtained of any chemist from 3d. upwards. Must be kept in a glass stoppered bottle.

For faintness, spasm of stomach, or sudden pain, $\frac{1}{2}$ teaspoonful mixed with 2 tablespoonsful of hot or cold water.

TO DRY-CLEAN LACE COLLARS.

Mix white flour and bran together and gently rub this mixture with a clean piece of flannel into the collar (stretched out on to a hard surface). Beat out with a stick. If necessary repeat the process.

Mrs. G SMITH, Cheyne Walk.

TO KEEP A LARDER SWEET.

Place in it a 2 lb. jar filled with lime.

Miss TODD.

TO KEEP MOTHS OUT OF FUR.

Sprinkle a few drops of turpentine on the fur before putting it away. This will be found most effectual.

Mrs. AUSTIN.

WHOOPING COUGH.

1 oz. powdered alum | 1 quart boiling water

Stir well till dissolved. Sweeten freely with golden syrup (the best), add 6 drops of essence of peppermint. For an infant, 1 teaspoonful frequently; for an older child, 1 dessertspoonful frequently. This remedy is invaluable.

Mrs. C ADNITT, Cheyne Walk.

Additional Recipes.

Additional Recipes.

VEGETARIAN RECIPES.



A DELICIOUS OMELETTE.

2 eggs		$\frac{1}{2}$ large cupful breadcrumbs
	Milk	

Mix together and put into a hot frying pan with oil or butter. Cook slowly for ten minutes. Slip a knife round edges, and if done just right it will come out of the pan easily, and can be turned or rolled as it is put on the hot dish. This omelette is more delicate than when made entirely of eggs.

Mrs. R. WIGGINS.

CAULIFLOWER AND CHEESE.

1 cauliflower		2 ozs. oiled butter
2 tablepoonsful grated cheese		3 tablepoonsful breadcrumbs $\frac{1}{2}$ pint white sauce

Wash and boil the cauliflower till quite tender, then drain and stand upright on a hot dish, pour over it the hot sauce. Sprinkle over this the grated cheese, part of the butter, the breadcrumbs, then the remainder of the butter, and brown the surface before a very quick fire.

Mrs. GOODFELLOW,
Llandudno.

EGG RISsoles.

2 tablepoonsful milk		2 teaspoonsful parsley
3 eggs		A little lemon juice

Boil the egg hard, break up the yolks and mix with the chopped parsley. Chop the whites finely and add to the

yolks, flavour with lemon juice, form into balls, roll in egg and breadcrumbs, then fry in butter or olive oil.

Mrs. W. T. CHURCH, Holly Road.

FRIED MACARONI.

$\frac{1}{2}$ lb. macaroni		2 eggs
		2 dessertspoonsful flour

Put macaroni into boiling water and boil till tender (about 20 minutes). Mix eggs and flour together, add macaroni. Have ready a pan of oil or butter, put in tablespoonsful of the mixture and fry till brown. This makes a good breakfast dish with fried tomatoes.

Mrs. R. WIGGINS.

HARICOT AND TOMATO PIE.

$\frac{1}{2}$ lb. butter beans		1 tin or $1\frac{1}{2}$ lb. tomatoes
1 oz. tapioca		1 large onion
2 ozs. butter		Pepper and salt to taste

Soak the tapioca all night in cold water, giving room to swell, boil the beans with the onion until soft. Place beans in pie-dish with tomatoes and tapioca in alternate layers, putting small pieces of butter on each layer until the dish is full. Make any pie-crust you like, cover the dish with it and bake in a brisk oven. Serve a little of the bean liquor as a sauce.

Mrs. GODBOLD, London.

LENTIL RISsoles:

1 pint lentils		2 tablespoonsful rice
1 onion		1 carrot
		1 quart water

Boil all together after grating the onion and carrot very fine. Season with pepper and salt, a little chopped parsley and powdered marjoram. Boil into a stiff paste, turn out, and when cold make into balls, roll in breadcrumbs, fry them in hot oil or butter until brown. Serve with green vegetables and tomatoes, or other sauce. Serve if liked with spinach mould.

Mrs. R. WIGGINS.

MOCK HARE SOUP.

1 pint brown haricot beans	1 onion stuck with 4 cloves
1 large onion, shred and fried in butter	A piece of lemon rind
Mushroom ketchup	Salt and pepper
	2 ozs. butter

Wash the beans and soak them overnight in 4 pints of water. Put into saucepan with the onion stuck with cloves and lemon rind. Put on to boil. Into another saucepan put sufficient butter to well cover the bottom. When *hot* put the shred onion into it and cook till tender. Add fried onion to beans and simmer 4 or 5 hours. Rub all through wire sieve, return all soup to saucepan, add a little mushroom ketchup, salt, pepper, and butter.

Mrs. R. WIGGINS.

RICE CUTLETS.

1½ ozs. ground rice	½ pint milk
1 oz. butter	3 potatoes
1 saltspoonful mace	Shalot

Put the milk on to boil, add the ground rice, butter, salt, a little grated shalot, and the mace. Let all cook together for 10 minutes, frequently stirring. Boil the potatoes and put through masher, and whilst hot add them to the rice. Pour into a dish to stiffen, and when quite cold cut into slices, roll in egg and white breadcrumbs. Fry in olive oil or butter. Serve with parsley sauce. The mixture must be quite stiff.

Mrs. CHURCH, Holly Road.

RICE OMELETTE.

6 ozs. rice	Parsley
1 onion	4 eggs
	Breadcrumbs

Put rice into boiling water and cook for ½ an hour. Add onion and parsley chopped fine, and the eggs well beaten. Bake in a well-greased baking pan. Sprinkle a few bread-crumbs on top to brown.

Mrs. R. WIGGINS.

SEMOLINA FRITTERS.

$\frac{1}{4}$ lb. semolina	2 eggs
1 tablespoonful chopped parsley	A little salt and pepper
$\frac{1}{2}$ pint boiling water or milk	Butter or oil for frying

Mix the semolina with cold water till quite smooth, then pour into the boiling water or milk, simmer for 20 minutes. Have ready some boiling oil or butter, into this pour a tablespoonful of the batter; fry a golden brown. If liked, the flavour can be varied by adding cheese or onions.

Mrs. GODBOLD, London.

VEGETARIAN POTATO PIE.

2 eggs	1 teaspoonful chopped parsley
2 teacupful breadcrumbs	1 teacupful milk
1 oz. butter	

Boil the eggs hard, chop finely, and add the breadcrumbs, parsley, milk, and butter. Fill up the dish with mashed potatoes and bake until brown.

Mrs. CHURCH, Holly Road.

VEGETARIAN MINCEMEAT.

3 lbs. apples	$\frac{1}{4}$ lb. lemon peel and citron
$1\frac{1}{2}$ lbs. Brazil nuts	1 lemon, rind and juice
$1\frac{1}{2}$ lbs. raisins	A little sugar
3 lbs. currants	A little cinnamon
4 cloves, pounded	A little nutmeg
$\frac{1}{4}$ lb. orange peel	A little salt

MISS MOORE.

VEGETARIAN PLUM PUDDING.

6 ozs. Brazil nuts, chopped	1 oz. candied lemon peel
6 ozs. raisins, stoned	$\frac{1}{2}$ oz. citron
8 ozs. currants	A few bitter almonds
3 ozs. breadcrumbs	A little nutmeg
3 ozs. flour	A little cinnamon
3 eggs	A little mace
$\frac{1}{4}$ lb. sugar	A pinch salt
1 pint milk	

Mix well together and boil in a mould.

MISS MOORE, Denmark Road.

Additional Recipes.

8 oz of Cod Liver Oil.

1[℥] Lime Water

1[℥] Glycerine

1[℥] Essenic of Almonds

Small tin of Nestlé's Milk
In: Smith's Receipt-

Additional Recipes.

ADDITIONAL RECIPES.



FOR FRYING FISH.

Beat 1 egg with one teaspoonful of boiling water, until it runs like water. Have ready 3 pieces of white paper, one with flour well mixed with pepper and salt, and 2 with dried bread crumbs or raspings. Dry the fish and dip it first in the flour, then in the egg, let it drain a few seconds. Next lay each piece of fish on one paper of bread crumbs, and with your hand sprinkle with bread crumbs from the other paper.

This is better done some hours before frying. Have a pan 4 inches deep and a wire basket, put in pan $1\frac{1}{2}$ lbs. of fat; as long as it hisses it is not fit for frying, soon after it becomes still hold a bread finger in the fat whilst you count 10, if it comes out crisp and golden, it is ready for use. Fill the wire basket with the fish cutlets and plunge it in, never mind the commotion; hold the pan high above the fire until it is quiet, lest it boil over. In one minute the fish will be cooked, and being covered with fat it needs no turning. Hold the basket over the pan to drain, then take up the fish and serve on a hot dish with drainer, covered with d'oyley.

TRIED AND PROVED.

FOR SWEET-PICKLING HAMS.

1 lb. raw sugar		1 lb. bay salt
1 oz. saltpetre		1 oz. black pepper
1 oz. juniper berries		

Crush finely the bay salt and juniper berries, then mix all ingredients well together, well rub the ham and turn it daily. Keep in pickle for a month, and hang the ham for 6 months before cooking it.

Mrs. GREEN, Wellington Place.

LIGHT BISCUITS.

1 lb. flour		$\frac{1}{4}$ oz. ground ginger
$\frac{1}{2}$ lb. butter		$\frac{1}{4}$ oz. volatile salt
$\frac{1}{2}$ lb. castor sugar		3 eggs

Mix the dry ingredients, then well rub in the butter, beat the eggs, leaving out the white of one, make into a firm paste, and roll into small balls about the size of a large marble, put a small piece of peel on each biscuit, and bake a pale brown.

Mrs. GEO. HIGGINS.

ROAST RABBIT.

Take a nice young rabbit, stuff with veal forcemeat, allow $1\frac{1}{2}$ hours in moderate oven, basting frequently. Serve with bread sauce and nice brown gravy.

A QUICKLY-MADE SPONGE CAKE.

Break 2 eggs in a basin, add a breakfast cupful of sugar, beat well, then pour in half a cupful of boiling water, stirring briskly. Add $1\frac{1}{2}$ cupsful of sifted flour, and 2 teaspoonsful of baking powder; add a little almond or lemon flavouring; bake half an hour.

A NORWEGIAN FISH DISH.

3 small cod fish		4 eggs
3 tablespoonsful flour		1 oz. butter
1 pint milk		

Boil the fish until tender, then scrape it off the bones; mix the butter, flour, and milk in a saucepan, and simmer

until the thickness of cream, stir in the fish, a few mashed potatoes and pepper, cook a few minutes, put in a well-greased mould, pour over the eggs well beaten, and bake half an hour.

Miss A. TRENER, Leicester Parade.

BROWN GRAVY SOUP.

Half lb. shin of beef, $1\frac{1}{2}$ pints of stock (1 pint if using water) a bunch of herbs (parsley, thyme, bay leaf), 1 carrot, 1 onion 2 cloves, turnips, season to taste. Cut the meat small, remove all fat, fry it in butter for 5 minutes, then add stock and vegetables, let it simmer 2 hours, strain, and thicken with 1 tablespoonful of cornflour; let it boil up again to thicken. Force-meat balls may be added.

Miss F. ELLARD.

CURRY OF RABBIT.

1 large or 2 small rabbits	$\frac{1}{2}$ a fresh cocoanut
2 ozs. butter	1 or 2 tablespoonsful milk from cocoanut
2 Spanish onions	1 saltspoonful salt
2 large apples	1 saltspoonful sugar
1 large tablespoonful curry powder	1 gill cream
1 tablespoonful ground rice	$1\frac{1}{2}$ pints stock
1 tablespoonful rice, or potato flour or cornflour	Bunch sweet herbs
	Juice of half a lemon

Blanch the rabbit and cut it up into neat pieces, and fry a nice brown in the butter, remove the pieces from the pan and fry the onions (sliced), then add the apples (chopped), and cook until quite soft; sprinkle the curry powder in and fry again, then add the rest of the dry ingredients and mix well; add the stock, and simmer for about 20 minutes, rub the whole through a wire sieve, return to the pan, put in the pieces of rabbit and stew until tender, about 1 to $1\frac{1}{2}$ hours, add the cream and lemon juice, and serve with boiled rice. The cream may be omitted, and prepared cocoanut may be used instead of the fresh.

A. E. GOODWIN, Rockside,
Matlock Bridge.

FINNON HADDOCK SAVOURY.

Take the flesh off half a haddock and pound it in a mortar, with 1 oz. butter and 2 boned anchovies, rub it through a wire sieve, put it in a copper pan, with 1 tablespoonful of cream, 1 yolk of egg, cayenne and salt to taste, and a squeeze of lemon juice ; heat it but do not let it boil ; serve on fingers of toast or on croutons or fingers of fried bread. Garnish with a tiny sprinkling of very finely chopped parsley, coraline pepper, or lobster coral.

A. E. GOODWIN, Rockside,
Matlock Bridge.

MATLOCK PUDDING.

4 ozs. bread crumbs	2 eggs
3 ozs. suet	1 lemon
2 tablespoonsful castor sugar	2 ozs. Valentia raisins
2 tablespoonsful marmalade	A little milk if required
$\frac{3}{4}$ oz. ground rice	Pinch of salt

Mix all dry ingredients first, then add the rest. Decorate a basin or cups with the stoned raisins, pour in the mixture, and steam 2 hours.

A. E. GOODWIN, Rockside,
Matlock Bridge.

FRICKADO.

1 lb. mince (or cold meat of any kind)	1 teaspoonful salt
1 teacupful bread crumbs	A little pepper and nutmeg
	1 egg
	A little milk

Mix all together, put in a basin, and steam for 2 hours.

Mrs. WILSON, 7, Park Drive,
Glasgow.

ROCKSIDE CAKE.

10 ozs. flour	2 ozs. almonds (blanched and chopped)
$\frac{1}{2}$ lb. butter	6 ozs. sultanas
$\frac{1}{2}$ lb. sugar	1 teaspoonful baking powder
3 ozs. candied peel (finely chopped)	5 eggs
1 oz. pistachio kernels (blanched and chopped)	Grated rind of 1 lemon

Cream the butter, add the sugar, and cream again ; add

the sifted flour and eggs alternately, beating well between. Add all other ingredients, mixing them in lightly ; last of all add the baking powder. Bake in a moderate oven, in a shallow tin well lined and greased, from an hour to an hour and a half.

A. E. GOODWIN, Rockside,
Matlock Bridge.

RHUBARB JELLY.

1 lb rhubarb
Sugar

1 pt. square Chivers' lemon jelly
Water

Cut up the rhubarb, add sugar to taste, and stew until tender, with $\frac{3}{4}$ of a breakfastcupful of water. Cut up the jelly into small pieces, and when the rhubarb has cooled a little, pour it on the jelly, stir until the jelly is quite dissolved, then put into a mould that has been wetted with cold water.

Rhubarb is delicious cooked in this way, but any other fruit, or prunes stewed and stoned, can be used with Chivers' jellies in this way.

SPONGE FINGERS.

Weight of 2 eggs in flour and castor sugar ; 2 teaspoonsful baking powder. Beat all together for 10 minutes, make into fingers, and bake. Put jam between when done.

Mrs. PICKERING, Pitsford.

STEWED RAISINS.

One lb. good raisins (Valencia). Stone the raisins and add 1 teacupful cold water, soak all night, put them into a lined saucepan or covered jar (in the oven), and cook slowly till tender. May be eaten hot or cold with a slice of whole meal bread. The beginning of breakfast the best time to eat this.

J. N. ADAM, Kidderminster.

Additional Recipes.

Additional Recipes.

Additional Recipes.

INDEX.

	PAGE		PAGE
Soups.		Fresh Herrings	28
Artichoke Soup... ..	13	Finnon Haddock Savoury	224
Beef Skirt Soup... ..	14	Fish Cakes	29
Brown Gravy Soup	223	Fish Custard	29
Carrot Soup	14	Fish Pudding	30
Cock-a-leekie	14	Fish and Potato Mould ...	30
Celery Soup	14	Fish Souffle	30
Haricot Bean Soup	15	For Frying Fish	221
Hotch-potch	15	Lobsters in Aspic	31
Imitation Hare Soup	16	Lobster Cutlet	31
Forcemeat Balls for Hare		Lobster or Salmon Cutlet	31
Soups	16	Oyster Patties	32
Imitation Mock Turtle Soup	16	Plaice a la Creme	32
Kidney Soup	17	Potted Herrings	33
Lentil Soup	17	Potted Salmon	33
Leek Soup	18	Sole a la Turque	33
Milk Soup	18	Sale a la Maitre d'Hotel ...	34
Mock Turtle Soup	18	Sole with Oysters	34
Egg-balls for Mock Tur-		White Stewed Fish	34
tle Soup	19		
Ox-tail Soup	19	Meats and Savouries.	
Oyster Soup	20	A Savoury Dish... ..	65
Palestine Soup	20	Bacon and Cheese Pudding	62
Pea Soup, or Potage St.		Bacon Olives	51
Germain	20	Beef Mould	39
Potato Soup	13	Beef Olives	39
Quick Gravy Soup	21	Beef Roll	41
Red Soup	21	Beef Steak	40
Scotch Broth, or Kail	21	Beef Steak Pie	40
Soubise Soup	22	Bird's Nest	52
Tomato Puree	22	Boiled Pork	52
Tomato Soup	22, 23	Bouilli and Bouillon	41
White Soup	23	Browned Meat Shape	65
		Bubble and Squeak	65
		Buttered Eggs	68
Fish.		Chartreuse of Beef	42
A Norwegian Fish Dish ...	224	Cheese Custard, or Creme	
Baked Fish	27	de Fromage	64
Cod a la Creme... ..	28	Cheese Egrets	63
Escalops (in their shells) ...	28		

	PAGE		PAGE
Cheese and Semolina ...	63	Roast Rabbit ...	222
Cheese Straws ...	63	Ragout of beef ...	44
Cold Meat Savoury ...	66	Roast Duck ...	57
Collared Pig's Head ...	52	Rolled loin of Mutton ...	49
Creme de Fromage ...	64	Roman Pie ...	67
Curried Cold Beef ...	66	Sausage Dumpling ...	53
Curry of Rabbit ...	223	Savoury ...	60, 61
Curry, Madras ...	60	Savoury Cheese... ..	64
Danish Recipe ...	66	Savoury Eggs, or Birds Nests ...	52
Duck to roast ...	57	Savoury Jelly ...	61
Eggs, buttered ...	68	Savoury Mutton ...	49
Egg, cupped ...	68	Savoury Puffs ...	61
Eggs, poached ...	68	Savoury Haggis ...	50
Eggs, scalloped... ..	69	Semolina and Cheese ...	63
Eggs, steamed with toma- toes ...	69	Spiced Beef ...	44
Fricado ...	224	Stewed Chops ...	50
Fricandeau of Veal ...	54	Stewed Kidney ...	45
For sweet Pickling Hams	222	Stewed Kidneys... ..	51
Galantine of Veal or Beef	55	Stewed Mutton Steak ...	46
Glaze for Beef Roll ...	41	Stuffed Fillet of Mutton ...	47
Ham Omelette ...	52	Stuffed steak ...	45
Hams, to cure ...	54	Toad in a hole ...	67
Hare, cheap and easy way of Jugging ...	57	Toad in the hole ...	54
Hare, Jugged ...	58	Tongue, to cure... ..	46
Haricot Mutton... ..	47	Tongue in Jelly... ..	45
Haricot, shin of beef ...	42	To Salt meat quickly ...	54
Kidneys, stewed ...	51	Veal Gateau ...	55
Kidney and Tomatoes ...	48	Veal and Ham Pie ...	56
Leg of mutton, boiled knuckle ...	46	Veal Stew ...	56
Macaroni a la Napolitaine	65	Salads, Sauces, & Vegetables	
Madras Curry ...	60	An Excellent Salad ...	73
Minced Mutton ...	47	Anchovy Paste ...	76
Mock Hare ...	43	Baked Tomatoes ...	73
Mutton Cutlets ...	48	Beet-root Savoury ...	77
Mutton Cutlets, grilled ...	47	Cucumber Sauce ...	77
Mutton Rissoles... ..	47	Devonshire Toast ..	77
Omelette ...	52	Mayonaise Sauce ...	74
Pigeons, Salmis of ...	57	Parsnip Fritters... ..	74
Poor Man's Goose ...	53	Salad Dressing ...	74
Pork, boiled ...	52	Salad Mixture ...	75
Potato Puffs ...	67	Sauce for Cold Meat or Salad ...	78
Potted Beef ...	43	Sauce, Mayonaise ...	74
Potted Veal ...	56	Scalloped Tomatoes ...	75
Pressed Beef ...	44	Stewed Celery... ..	75
Rabbit Jugged ...	58	Stewed Spanish Onion ...	76
Rabbit Mould ...	59	Tomatoes, baked ...	73
Rabbit Pie ...	59	Tomato Salad ...	76
Rabbit, Ragout of ...	58	Tomatoes aux Oeufs ...	78

	PAGE
Tomato Sauce, to store ...	76
Tomatoes, Scalloped ...	75
Worcester Sauce ...	78

Puddings.

A Good Winter Pudding...	83
A Light Pudding ...	83
Amber Pudding... ..	83
Aunt Lulu's Pudding ...	84
Aunt Margaret's Pudding	84
Aunt Nellie's Pudding ...	85
Baked Plum Pudding ...	85
Baked Raisin Pudding ...	85
Bedfordshire Pudding ...	85
Berlin Bun Pudding ...	86
Biscuit Pudding ...	86
Buffalo Bill Pudding ...	86
Bush pudding ...	86
Buttermilk Pudding ...	87
Cabinet pudding ...	87
Cake Pudding... ..	87
Canary Pudding ...	88
Carrot Pudding ...	88
Castle Pudding... ..	88
Christmas Pudding ...	89
Chocolate Pudding ...	89
Cocoonut Pudding ..	89
Crystal Pudding ...	90
Date Pudding ...	90
Date Pudding, Lemon Sauce for	90
Eve's Pudding ...	90
Empress Pudding ...	91
Five Minutes Pudding ...	91
Fig Pudding, boiled ...	91
Fig Pudding, steamed ...	91
Fig Pudding, baked ...	92
Free Kirk Pudding ...	92
French Caramel Pudding	92
French Fritters ...	93
French Pancakes or Saucer Puddings	93
Gingerbread Pudding ...	94
Green Gooseberry Pudding	94
Hannah More's Pudding...	94
Harborough Pudding ...	95
Italian Pudding ...	95
Jenny Lind Pudding ...	95
Jubilee Pudding ...	96
Leamington Pudding ...	96

	PAGE
Lemon Pudding ...	96, 97
Lemon Rice Pudding ...	97
Lemon Sauce for Date Pudding	90
Manchester Pudding ...	98
Marmalade Pudding ...	98
Marmalade Sauce ...	98
Malacroff Pudding ...	98
Marlborough Pudding ...	99
Matlock Pudding ...	244
Mayor's Pudding ...	99
Menageria Pie ...	99
Neapolitan Pudding ...	100
Oatmeal Pudding ...	100
Oaklands Pudding ...	100
Orange Pudding ...	100
Orange Sauce for Orange Pudding	101
Orange Cocoonut Pudding	101
Orange Meringue Pudding	101
Paradise Pudding ...	102
Penmænawr Pudding ...	102
Pineapple Pudding ...	102
Plain Pancakes... ..	103
Porridge, Oatmeal ...	103
Prune Pudding ...	103
Queen's Pudding ...	104
Queen's Fruit Pudding ...	104
Raspberry Sauce ...	104
Richmond Pudding ...	105
Rotliesay Pudding ...	105
Russian Pudding ...	105
Saucer Pudding or French Pancakes	93
Shape of Fresh Fruit ...	105
Snow Pudding ...	106
Sponge Pudding ...	106
Stewed Apples ...	106
Swiss Pudding ...	107
Tangerine Pudding ...	107
Treacle Sponge Pudding...	107
Urney Pudding ...	107
Vermicelli Pudding ...	108
Yankee Pudding ...	108

Pastry.

Almond Tartlets ...	113
Bakewell Cheesecakes ...	113
Banbury Cakes, meat ...	114
Cocoonut Pie ...	114

	PAGE
Curd Cheesecakes ...	114
Custard Pastry ...	114
Custard Tart ...	115
Felixstowe Tart ...	115
Flaky Pastry ...	115
French Pastry ...	116
Gainsborough Tart ...	116
Genoese Pastry ...	116
Glaze for Fruit Pies ...	117
Lemon Cheesecakes ...	117
Lent Tarts, or Egg Cheese- cakes ...	117
Macaroon Tarts ...	118
Mincemeat ...	118
Mixture for Cocomnut Tartlets ...	118
Pommes en Case, or Apples in Envelopes ...	119
Rustic Tree ...	119
Short Pastry ...	120
Vanilla Cheesecakes ...	120
Welsh, or Rue Cheesecakes	120

Invalid Cookery.

A Light Supper Dish ...	125
Barley Water ...	125
Beef Tea ...	125
Beef Tea Jelly ...	126
Chicken Soup, with Aspar- agus ...	126
Invalid's Pudding ...	127
Invalid Veal Jelly ...	127
Meat Custard ...	127
Meat Jelly ...	127
Nice Toast for Invalids...	128
Soup for Invalids ...	128

Preserves.

Apple Jelly ...	131
Blackberry & Apple Jelly	131
Blackberry Vinegar ...	132
Black Currant Jelly ...	132
Dried Apricot Jam ...	132
Fig and Rhubarb Jam ...	133
Gooseberry or Black Cur- rant Jam ...	133
Gooseberry Jam ...	133
Marrow Marmalade ...	133
Mixed Jam ...	134
Orange Jelly Marmalade	134
Orange Marmalade ...	135

	PAGE
Orange Rings ...	135
Our Own Marmalade ...	136
Preserving Fruit ...	131
Preserved Pears ...	136
Quince Marmalade ...	136
Raspberry Jam ...	136
Raspberry Vinegar ...	137
Red Currant Jelly ...	137
Rhubarb Jam ...	137
To Preserve Plums ...	138
To Bottle Plums for Win- ter Use ...	138
To Bottle Fruit ...	138

Creams and Jellies.

A Danish Dish ...	143
A Pretty Supper Dish ...	143
A Tasty Dish ...	143
Banana and Custard ...	144
Banana Pudding ...	144
Baked Bananas ...	144
Caledonian Cream ...	144
Coffee Cream ...	145
Cream Blancmange ...	145
Cream in the Mould ...	145
Delmonico Pudding ...	146
Dutch Butter ...	146
Favourite Pudding ...	147
Fruit Compote ...	147
Gelatine Blancmange ...	147
Gooseberry Cake ...	148
Gooseberry Cream ...	148
Housewife's Cream ...	149
Honeycomb Mould ...	149
Jellied Sponge ...	149
Junket ...	150
Lemon Jelly or Lemon Solid	150
Orange Pudding ...	150
Pineapple Trifle ...	151
Prune Shape ...	151
Raspberry Cream Mould	151
Rhubarb Jelly ...	225
Ruby Apples ...	152
Russian Cream ...	152
Sandringham Jelly ...	152
Snowy Eggs ...	153
Snow Pudding... ..	153
Stone Cream ...	154
Swiss Cream ...	154
Tapioca Snow... ..	154

	PAGE
Trifle	155
Custard for Trifle	155
Velvet Cream	156

Bread and Cakes.

American Hints	159
Almond Simnel Cake	159
Almond Paste for Simnel Cake	159
A Good Soda Cake	160
A nice Fruit Cake	160
Bread	160
Buttermilk Bread	161
Buttermilk Cake	161
Cake	161
Christmas Cake	162
Cocoanut Sandwich	162
Icing for Cocoanut Sandwich	162
Cocoanut Cake	163
Cocoanut Gingerbread	163
Dough Cake	163
Dundee Mince Cake	163
Fruit Cake	164
Genoa Cake	164
Gingerbread	165, 166
Gingerbread Cake	165
Good Genoa Cake	166
Ground Rice Cake	166
Jam Sandwich	167
Madeira Cake	167
Madeira Sandwich	167
Marble Cake	168
Orange Cake	168
Orange Cake, with Choco- late Icing	168
Parkin	169
Plain Cake	169
Plain Family Cake	170
Plain Seed Cake	170
Plain Sultana Cake	170
Pound Cake	170
Rockside Cake	224
Rosco Cream Cake	171
Rich Currant Cake	171
Sandwich Cake, with Choc- olate and Butter Icing	171
Scripture Cake	172
Snow Cake	172
Soda Cake	173

	PAGE
Sponge Cake	173
A quickly-made Sponge Cake	173
Sponge Parkin... ..	173
Sultana Cake	174
Swiss Roll	174
Yorkshire Cake	174

Small Cakes and Biscuits.

Afternoon Tea Cakes	177
Athol Tea Cakes	177
Bath Buns	178
Bath Cakes and Jumbles	178
Biscuits	178
Brandy Snaps	179
Chocolate Eclairs	179
Chocolate Icing for Eclairs	179
Cocoanut Cake	180
Cocoanut Fingers	180
Cocoanut Steeple Cakes	180
Coffee Cake	181
Cream for Coffee Cake	181
Cornflour Cake	181
Cream Scones	181
Currant Scones	182
Easter Cakes	182
Eccles Cakes	182
Favourite Small Cakes	183
Ginger Nuts	183
Lemon Biscuits	183
Lemon Buns	183
Light Biscuits	222
Macaroons	184
Milk Rolls	184
Oatmeal Biscuits	184
Oswego Cakes	185
Queen Buns	185
Raspberry Buns	185, 186
Rock Cakes	186
Rock Island Cakes	186
Rout Biscuits	187
Rusks	188
Scones	187
Scotch Bannocks	187
Scotch Scones	188
Scotch Shortbread	188
Shortbread	188
Seed Biscuits	189
Small Cakes	189
Soda Buns	189
Sponge Fingers	225

	PAGE
Suffolk Buns ...	190
Swiss Cakes ...	190

Chutneys and Pickles.

Cashmere Chutney ...	193
Chutney ...193,	194
Damson Pickle ...	194
Hot Pickle ...	194
Ladies' Delight ...	195
Marrow Chutney ...	195
Pickled Tomatoes ...	195
Tomato Chutney ...	196
Walnuts to Pickle ...	196

Sweetmeats.

Almond Toffee... ..	199
American Fudge ...	199
American Cream Squares	199
Butter Scotch ...	200
Caramel Toffee ...	200
Chocolate Caramels ...	200
Cocoanut Ice ...	201
Lemon Kali	201
Peppermint Creams ...	201
Swiss Toffee ...	202
Turkish Delight ...	202

Home Hints.

A Cure for Rheumatism and Sciatica ...	205
Cold Water Starch ...	205
Cough Mixture ...	205, 206
Cure for Chilblains ...	206
Cure for Relaxed throat ...	207
Cut flowers ...	207
Cleaning Boots ...	207
For Faded Carpets ...	207
For Heartburn ...	207
For the Hands ...	208
For Indigestion... ..	208
Fruit Salts ...	208
Furniture Polish ...	208
Gingerade ...	206
Hair Wash ...	209
Hints for Cooking ...	209

	PAGE
Lemon Syrup ...	210
Metal Polish ...	210
Mixture for a Cold ...	210
Pot Pourri ...	211
Simple Cure for Scalds or Burns ...	211
Substitute for Brandy ...	211
To Dry-clean Lace Collars	212
To Keep a Larder Sweet...	212
To Keep Moths out of Furs	212
Whooping Cough ...	212

Vegetarian.

A Delicious Omelette ...	215
Cauliflower and Cheese ...	215
Egg Rissoles ...	215
Fried Macaroni ...	216
Haricot and Tomato Pie...	216
Lentil Rissoles ...	216
Mock Hare Soup ...	217
Rice Cutlets ...	217
Rice Omelette ...	217
Semolina Fritters ...	218
Vegetarian Potato Pie ...	218
Vegetarian Mince Meat ...	218
Vegetarian Plum Pud- ding... ..	218

Additional Recipes.

A Norwegian Fish Cake ...	222
A quickly made Sponge Cake... ..	222
Brown Gravy Soup ...	223
Curry of Rabbit... ..	223
Finnon Haddock Savoury	224
For Frying Fish... ..	221
For Sweet Pickling Hams	222
Fricado ...	224
Light Biscuits ...	222
Matlock pudding ...	224
Rhubarb Jelly ...	225
Roast Rabbit ...	222
Rockside Cake ...	224
Sponge Fingers ...	225
Stewed Raisins ...	225

